

## #3 DunkelWeizen

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- Gravity **12.6 BLG**
- ABV ---
- IBU **14**
- SRM **11.1**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (55.1%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (31.5%)	80 %	4
Grain	Strzegom Karmel 300	0.41 kg (6.5%)	70 %	299
Grain	Carahell	0.44 kg (6.9%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau	60 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Wheat	Ale	Slant	1600 ml	Wyeast Labs