

## #47 Dunkelweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **16.9**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **79C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (41%)	80 %	4
Grain	Pszeniczny	3 kg (49.2%)	85 %	4
Grain	Weyermann Specjal W	0.25 kg (4.1%)	68 %	300
Grain	Strzegom Karmel 150	0.2 kg (3.3%)	75 %	150
Grain	Weyermann - Dehusked Carafa III	0.15 kg (2.5%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	25 g	60 min	4 %
Boil	Tettnang	25 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	200 ml	Safbrew