

## #62 Dunkelweizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **13.3**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **8.1 liter(s)**
- Trub loss **4 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **10 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **8.7 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **10 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.8 kg (43.2%)	79 %	16
Grain	Pszeniczny	0.9 kg (48.6%)	85 %	4
Grain	Special X	0.15 kg (8.1%)	68 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	3 g	60 min	11 %
Boil	lunga PL	4 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	50 ml	Fermentum Mobile