

## DUNKEL II

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **20.4**
- 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 **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **42 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (36.2%)	80 %	4
Grain	Pszeniczny	2.2 kg (31.9%)	85 %	4
Grain	Monachijski	1 kg (14.5%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.3%)	75 %	30
Grain	Strzegom Karmel 600	0.3 kg (4.3%)	68 %	601
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3
Grain	Strzegom pszenica prażona	0.2 kg (2.9%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11 g	Mangrove Jack's

### Notes

- karmelowy 600 na ostatnie 15 min zacierania  
pszenica prażona na wysładzanie  
*Nov 29, 2019, 6:34 PM*