

# dunkel weizen

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **8**
- SRM **17.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14.5 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.81 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **37.5 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **48.2C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **-0.2 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 1.8 kg (32.7%) | 80 %  | 4    |
| Grain | Strzegom Pszeniczny         | 2.6 kg (47.3%) | 81 %  | 6    |
| Grain | Strzegom Monachijski typ II | 0.6 kg (10.9%) | 79 %  | 22   |
| Grain | Strzegom Karmel 300         | 0.3 kg (5.5%)  | 70 %  | 299  |
| Grain | Strzegom Czekoladowy jasny  | 0.1 kg (1.8%)  | 68 %  | 400  |
| Grain | Strzegom pszenica prażona   | 0.1 kg (1.8%)  | 70 %  | 1000 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 25 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |
| Boil    | Lublin (Lubelski) | 0 g    | 70 min | 4 %        |

## Yeasts

| <b>Name</b>            | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------------|-------------|-------------|---------------|-------------------|
| FM41 Gwoździe i Banany | Wheat       | Liquid      | 666 ml        | Fermentum Mobile  |