

# Dunkel Weizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **20.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (51%)	79 %	16
Grain	Strzegom Pszeniczny	2 kg (40.8%)	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (4.1%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	40 g	60 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Slant	200 ml	---