

# Dunkelweizen #1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **22.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (32.8%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.9%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (14.9%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (29.9%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.2 kg (3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3%)	68 %	900
Grain	Strzegom pszenica prażona	0.1 kg (1.5%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	9.6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew WB-06	Ale	Slant	500 ml	---