

# Dunkelweizen#1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **18.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (47.2%)	83 %	5
Grain	Pale Ale / Pilz Crisp	1 kg (18.9%)	81 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg (28.3%)	80 %	20
Grain	Viking Malt Słód Barwiący	0.2 kg (3.8%)	65 %	1300
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	65 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	5 %
Boil	Tradition	15 g	30 min	5 %
Aroma (end of boil)	Tradition	20 g	10 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	1200 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	150 g	Mash	5 min
Water Agent	Chlorek wapnia 33%	5 g	Mash	85 min

### Notes

- Słód barwiący dodany przy podnoszeniu do przerwy dekstrynującej tj. 72 st. C z przeprowadzeniem wcześniej próby jodowej.  
*Feb 19, 2022, 11:51 AM*