

## dunkelweizen #2

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- Gravity **14.5 BLG**
- ABV ---
- IBU **18**
- SRM **14.9**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **42 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                  | 2.8 kg (39.2%) | 85 %  | 4   |
| Grain | Pilzneński                  | 2.6 kg (36.4%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (14%)     | 79 %  | 22  |
| Grain | Caramunich® typ I           | 0.25 kg (3.5%) | 73 %  | 80  |
| Grain | Special B Castle            | 0.2 kg (2.8%)  | 70 %  | 350 |
| Grain | Caraaroma                   | 0.3 kg (4.2%)  | 78 %  | 400 |

### Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Perle          | 17 g   | 55 min | 7 %        |
| Boil    | bramling cross | 29 g   | 15 min | 4 %        |
| Boil    | Motueka        | 15 g   | 15 min | 6.7 %      |

### Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| wb-06 | Wheat | Slant | 100 ml | ---        |

### Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | sól zakwaszający | 170 g  | Mash    | 60 min |