

# Dunkelweizen

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **17.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **3 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **39.4 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **43.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 3 kg (34.3%)   | 79 %  | 22   |
| Grain | Pszeniczny                  | 3.5 kg (40%)   | 85 %  | 4    |
| Grain | Pilznieński                 | 1 kg (11.4%)   | 81 %  | 4    |
| Grain | Carahell                    | 1 kg (11.4%)   | 77 %  | 26   |
| Grain | Strzegom Barwiący           | 0.25 kg (2.9%) | 68 %  | 1300 |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Aroma (end of boil) | Tradition | 50 g   | 45 min | 5.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |