

Dunkelweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **14.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **43 C**, Time **30 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (52.6%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (42.1%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.2 kg (4.2%) | 68 % | 650 |
| Grain | Jęczmień palony | 0.05 kg (1.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 22 g | 60 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|-------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Slant | 120 ml | Mauribrew |