

# DunkelWeizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **13.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **42 C**, Time **30 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (55.6%)	85 %	4
Grain	Monachijski	1.5 kg (33.3%)	80 %	16
Grain	Strzegom Karmel 150	0.35 kg (7.8%)	75 %	150
Grain	Strzegom Karmel 600	0.15 kg (3.3%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	800 ml	Fermentum Mobile

## Notes

- nagazowanie 2,8-2,9 vol

<https://www.piwo.org/forums/topic/9262-pszeniczne-ciemne-dunkelweizen/?tab=comments#comment-197667>

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