

# DunkelWeizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **12.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.75 kg (53.6%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (19.5%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (19.5%)	79 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4.9%)	79 %	130
Grain	Czekoladowy	0.13 kg (2.5%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

## Yeasts

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