

dunkelweizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **10.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (22.2%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (55.6%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.1%) | 79 % | 22 |
| Grain | Carahell | 0.2 kg (4.4%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.1 kg (2.2%) | 85 % | 3 |
| Grain | Caraaroma | 0.2 kg (4.4%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 20 g | 65 min | 3.6 % |
| Boil | Styrian Golding | 10 g | 30 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|--------|---------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |
|---------------|-------|-----|--------|---------|