

# Dunkelweizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **13.9**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (49.1%)	80 %	4
Grain	Strzegom Monachijski typ II	1.85 kg (36.3%)	79 %	22
Grain	Abbey Malt Weyermann	0.2 kg (3.9%)	75 %	45
Grain	Special W Malt	0.34 kg (6.7%)	65.2 %	315
Grain	Caramunich® typ I	0.2 kg (3.9%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %