

Dunkelweizen

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **13.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **77.5 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **42 C**, Time **30 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **44.8C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (54.9%)	83 %	5
Grain	Viking Munich Light Malt	1.5 kg (33%)	78 %	16
Grain	Viking Caramel 150 Malt	0.4 kg (8.8%)	74 %	150
Grain	Viking Caramel 600 Malt	0.15 kg (3.3%)	68 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL 2022	14 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WHC Lab Banana Split	Wheat	Slant	135 ml	WHC Lab

Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	50 g	Mash	---