

# Dunkelweizen

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **16**
- SRM **20.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.3 kg (55.5%)	83 %	5
Grain	Monachijski	1.4 kg (23.5%)	80 %	16
Grain	Viking Pilsner malt	0.8 kg (13.4%)	82 %	4
Grain	Weyermann Spezial W	0.3 kg (5%)	68 %	280
Grain	Weyermann - Carafa III Special	0.15 kg (2.5%)	1 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	10 g	60 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Westfriedhof - Hefeweizen (YS101)	Wheat	Slant	300 ml	Yeast Side Labs