

# Dunkelweizen II

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **14.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22.8 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 **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **49.8C**
- 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 **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.9 kg (56%)	80 %	6
Grain	Strzegom Wiedeński	0.5 kg (9.7%)	79 %	10
Grain	Strzegom Monachijski typ II	0.98 kg (18.9%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.5 kg (9.7%)	81 %	53
Grain	Strzegom Karmel 300	0.25 kg (4.8%)	70 %	299
Grain	Strzegom pszenica prażona	0.05 kg (1%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Aroma (end of boil)	Hallertau	10 g	0 min	4.5 %

## Yeasts

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