

# Dunkelweizen P

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **13**
- SRM **18.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (61.2%)	85 %	4
Grain	Monachijski	1.5 kg (30.6%)	80 %	16
Grain	Strzegom Karmel 300	0.2 kg (4.1%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (4.1%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	35 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	75 ml	Fermentum Mobile