

# Grandeza Dunkelweizen 1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **22.7**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **71 C**, Time **90 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **90 min** at **71C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Malt Weyermann	0.5 kg (7.4%)	75 %	45
Grain	Oats, Malted	0.4 kg (5.9%)	80 %	2
Grain	BESTMALZ - Best Wheat Malt Dark	3 kg (44.4%)	82 %	18
Grain	Weyermann - Carawheat	1 kg (14.8%)	77 %	125
Grain	Bestmalz Carmel Pils	1.5 kg (22.2%)	75 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.16 kg (2.4%)	73 %	1175
Adjunct	Rice Hulls	0.2 kg (3%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	50 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile