

# Homebeer Dunkel weizen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **8**
- SRM **17.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 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**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **50.3C**
- 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**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 1.8 kg (32.7%) | 80 %  | 4    |
| Grain | Strzegom Pszeniczny         | 2.6 kg (47.3%) | 81 %  | 6    |
| Grain | Strzegom Monachijski typ II | 0.6 kg (10.9%) | 79 %  | 22   |
| Grain | Strzegom Karmel 300         | 0.3 kg (5.5%)  | 70 %  | 299  |
| Grain | Strzegom Czekoladowy jasny  | 0.1 kg (1.8%)  | 68 %  | 400  |
| Grain | Strzegom pszenica prażona   | 0.1 kg (1.8%)  | 70 %  | 1000 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 25 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                  |       |     |      |         |
|------------------|-------|-----|------|---------|
| Gozdawa bavarian | Wheat | Dry | 10 g | Gozdawa |
|------------------|-------|-----|------|---------|