

# Orange Dunkel

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **26.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (48.1%)	85 %	4
Grain	Pilzneński	0.5 kg (9.6%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Carawheat (GR)	0.3 kg (5.8%)	68 %	79
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.8%)	73 %	1001
Grain	Viking melanoidynowy	0.2 kg (3.8%)	75 %	60
Grain	Caraaroma	0.5 kg (9.6%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WB-06	Ale	Dry	12.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	curacao	20 g	Boil	10 min