

# pszeniczne DunkelWeizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **20**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **53 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type                  | Name                          | Amount         | Yield | EBC  |
|-----------------------|-------------------------------|----------------|-------|------|
| Grain                 | Viking Wheat Malt             | 2.5 kg (49.5%) | 83 %  | 5    |
| 2021 bestmalz         |                               |                |       |      |
| Grain                 | Monachijski                   | 1 kg (19.8%)   | 80 %  | 16   |
| vm                    |                               |                |       |      |
| Grain                 | Viking Vienna Malt            | 1 kg (19.8%)   | 79 %  | 7    |
| vm                    |                               |                |       |      |
| Grain                 | Karmelowy Pszeniczny Strzegom | 0.4 kg (7.9%)  | 79 %  | 130  |
| weyermann             |                               |                |       |      |
| Grain                 | Strzegom Czekoladowy ciemny   | 0.15 kg (3%)   | 68 %  | 1200 |
| vm - ostatnie 15 min. |                               |                |       |      |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|                     |                     |      |        |       |
|---------------------|---------------------|------|--------|-------|
| Boil                | Hallertau tradition | 15 g | 60 min | 6.3 % |
| Boil                | Hallertau tradition | 15 g | 15 min | 6.3 % |
| Aroma (end of boil) | Hallertau tradition | 15 g | 5 min  | 6.3 % |

## Yeasts

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