

# Unkel Dunkel

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **14**
- SRM **14.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **43 C**, Time **20 min**
- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **45.6C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Malteurop Pszeniczny | 2.7 kg (53.1%) | 81 %  | 6    |
| Grain | Strzegom Pale Ale    | 1 kg (19.7%)   | 79 %  | 6    |
| Grain | Strzegom Wiedeński   | 1 kg (19.7%)   | 79 %  | 10   |
| Grain | Strzegom Karmel 150  | 0.2 kg (3.9%)  | 75 %  | 150  |
| Grain | Viking melanoidynowy | 0.1 kg (2%)    | 75 %  | 60   |
| Grain | Strzegom Barwiący    | 0.08 kg (1.6%) | 68 %  | 1300 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 25 g   | 60 min | 4.5 %      |
| Boil    | Hallertau | 10 g   | 5 min  | 4.5 %      |

## Yeasts

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

|                                     |     |        |        |             |
|-------------------------------------|-----|--------|--------|-------------|
| Wyeast -<br>Weihenstephan<br>Weizen | Ale | Liquid | 100 ml | Wyeast Labs |
|-------------------------------------|-----|--------|--------|-------------|