Dunkelweizen

- Gravity **12.6 BLG**
- ABV **---**
- IBU **---**
- SRM **18.4**

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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg *(41.7%)*	85 %	4
Grain	Strzegom Monachijski typ I	1.8 kg *(37.5%)*	79 %	16
Grain	Strzegom Karmel 30	0.4 kg *(8.3%)*	75 %	30
Grain	Biscuit Malt	0.5 kg *(10.4%)*	79 %	45
Grain	Jęczmień palony	0.1 kg *(2.1%)*	55 %	985

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.