

# Dunkelweizen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **16**
- SRM **20.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Wheat Malt              | 3.3 kg (55.5%) | 83 %  | 5    |
| Grain | Monachijski                    | 1.4 kg (23.5%) | 80 %  | 16   |
| Grain | Viking Pilsner malt            | 0.8 kg (13.4%) | 82 %  | 4    |
| Grain | Weyermann Spezial W            | 0.3 kg (5%)    | 68 %  | 280  |
| Grain | Weyermann - Carafa III Special | 0.15 kg (2.5%) | 1 %   | 1300 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Jarrylo | 10 g   | 60 min | 15 %       |

## Yeasts

| Name                              | Type  | Form  | Amount | Laboratory      |
|-----------------------------------|-------|-------|--------|-----------------|
| Westfriedhof - Hefeweizen (YS101) | Wheat | Slant | 300 ml | Yeast Side Labs |