

#035 Dunkelweizen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **20.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.5 kg (54.5%)	83 %	5
Grain	Viking Munich Malt	0.9 kg (32.7%)	78 %	15
Grain	Weyermann Caramunich 3	0.15 kg (5.5%)	76 %	150
Grain	Special B Malt	0.15 kg (5.5%)	65.2 %	400
Grain	Carafa II	0.05 kg (1.8%)	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	15 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	700 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	łuska ryżowa	50 g	Mash	60 min
-------	--------------	------	------	--------