

# Altbielitzer Dunkelweizen

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **10.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **44 C**, Time **120 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.33 kg (6.4%)	75 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.15 kg (22.4%)	80 %	4
Grain	Weyermann - Pszeniczny jasny	1.15 kg (22.4%)	80 %	4
Grain	Weyermann - Carahell	0.5 kg (9.7%)	77 %	26
Grain	Weyermann - Carawheat	0.5 kg (9.7%)	77 %	110
Grain	pszeniczny ciemny Weyermann	1.5 kg (29.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	15 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafeAle WB-06	Wheat	Dry	11.5 g	Fermentis