

Cinnamon sweet dunkelweizen

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **18.3**
- 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 **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **53C**
- Keep mash **20 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 1.4 kg (24.6%) | 85 % | 4 |
| Grain | Pilzneński | 1.5 kg (26.3%) | 81 % | 4 |
| Grain | Wiedenski Malt | 1.6 kg (28.1%) | 79 % | 7 |
| Grain | Caramunich® typ I | 0.3 kg (5.3%) | 73 % | 80 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.5%) | 75 % | 150 |
| Grain | Karmelowy 400 | 0.2 kg (3.5%) | 72 % | 400 |
| Grain | Czekoladowy jasny viking | 0.1 kg (1.8%) | 68 % | 400 |
| Grain | Czekoladowy | 0.1 kg (1.8%) | 60 % | 800 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (5.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|--------|
| Spice | cynamon | 5 g | Boil | 30 min |
| Spice | galka muszkatalowa | 2 g | Boil | 30 min |