

Dunekel-Weizen (Franekkkk)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **3.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **45 C**, Time **100 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **100 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (36.4%)	80.5 %	2
Grain	Pszeniczny	3.25 kg (59.1%)	85 %	4
Grain	Carahell	0.25 kg (4.5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	65 min	4 %
Boil	Lublin (Lubelski)	15 g	36 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis