

Dunkel weizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **15**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.5 kg (50.8%) | 85 % | 4 |
| Grain | Monachijski | 1 kg (33.9%) | 80 % | 16 |
| Grain | Carafa | 0.15 kg (5.1%) | 70 % | 664 |
| Grain | Pilzneński | 0.3 kg (10.2%) | 81 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| Wb-06 | Wheat | Slant | 100 ml | --- |