

# Dunkel Weizen 70L

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **19.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **3 %**
- Size with trub loss **72.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **3 %/h**
- Boil size **76.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.4 liter(s)**
- Total mash volume **52.3 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **37.4 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **54.4 liter(s)** of **76C** water or to achieve **76.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	7.9 kg (52.8%)	82 %	5
Grain	Strzegom Monachijski typ II	3 kg (20.1%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (20.1%)	79 %	10
Grain	Strzegom Karmel 600	0.7 kg (4.7%)	68 %	601
Grain	Czekoladowy	0.35 kg (2.3%)	60 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	70 g	60 min	4 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mauribrew Weiss Y1433	Wheat	Dry	35 g	Mauribrew
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