

# Dunkelweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **15.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale               | 2.5 kg (41.9%) | 79 %  | 6   |
| Grain | Weyermann<br>Pszenciczny ciemny | 3 kg (50.3%)   | 81 %  | 18  |
| Grain | Weyermann -<br>Carafa I         | 0.15 kg (2.5%) | 70 %  | 690 |
| Grain | Weyermann Specjal<br>W          | 0.31 kg (5.2%) | 68 %  | 300 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 17 g   | 60 min | 9.5 %      |

## Yeasts

| Name                      | Type  | Form  | Amount | Laboratory       |
|---------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i<br>Banany | Wheat | Slant | 150 ml | Fermentum Mobile |

Powinno być 200 ml ale stosujemy underpitching.