

# Dunkelweizen

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **14.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **43 C**, Time **30 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (52.6%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (42.1%)	79 %	22
Grain	Strzegom Karmel 600	0.2 kg (4.2%)	68 %	650
Grain	Jęczmień palony	0.05 kg (1.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	22 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	120 ml	Mauribrew