

# DunkelWeizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **13.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **42 C**, Time **30 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 2.5 kg (55.6%) | 85 %  | 4   |
| Grain | Monachijski         | 1.5 kg (33.3%) | 80 %  | 16  |
| Grain | Strzegom Karmel 150 | 0.35 kg (7.8%) | 75 %  | 150 |
| Grain | Strzegom Karmel 600 | 0.15 kg (3.3%) | 68 %  | 601 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 25 g   | 60 min | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 800 ml | Fermentum Mobile |

## Notes

- nagazowanie 2,8-2,9 vol

<https://www.piwo.org/forums/topic/9262-pszeniczne-ciemne-dunkelweizen/?tab=comments#comment-197667>

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