

# Dunkelweizen

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- Gravity **12.1 BLG**
- ABV ---
- IBU **11**
- SRM **20.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **45 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.5 kg (56.5%)	75 %	6
Grain	Strzegom Monachijski typ I	1 kg (22.6%)	75 %	15
Grain	Strzegom Pilzneński	0.5 kg (11.3%)	78 %	4
Grain	Strzegom Karmel 300	0.4 kg (9%)	70 %	300
Grain	Strzegom Barwiący	0.025 kg (0.6%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	3.6 %
Boil	Tettnanger	25 g	10 min	1.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mauribrew Weiss Y1433	Wheat	Dry	12 g	Mauribrew
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### Notes

- Burzliwa 20oC 7 dni,  
Cicha 21oC, 7 dni  
*Mar 23, 2016, 6:26 PM*