

# DUNKELWEIZEN

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **16.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pszeniczny	1.4 kg (47.8%)	81 %	6
Grain	Viking Pilzneński	0.9 kg (30.7%)	80 %	4
Grain	Viking Monachijski Ciemny	0.4 kg (13.7%)	80 %	22
Grain	Weyermann Carawheat	0.15 kg (5.1%)	77 %	130
Grain	Weyermann Pszeniczny Czekoladowy	0.05 kg (1.7%)	68 %	1000
Grain	Weyermann Carafa III Special	0.03 kg (1%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	9 g	60 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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LalBrew Munich Classic Wheat Beer	Wheat	Dry	11 g	Lallemand
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