

# Dunkelweizen

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **20**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **666 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **666 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (34.6%)	81 %	4
Grain	Pszeniczny	1.5 kg (28.8%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	arome	0.3 kg (5.8%)	78 %	100
Grain	Special B Castle	0.25 kg (4.8%)	70 %	350
Grain	special w	0.25 kg (4.8%)	70 %	300
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	50 min	10 %
Boil	Marynka	15 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	120 ml	Fermentum Mobile