

# Dunkelweizen Browarbiz

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **13.3**
- 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 **27.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 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 **16.1 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 **15.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.46 kg (31.7%)	80 %	4
Grain	Pszeniczny	2.12 kg (46.3%)	85 %	4
Grain	Strzegom Monachijski typ II	0.67 kg (14.6%)	79 %	22
Grain	Weyermann - Carawheat	0.23 kg (4.9%)	77 %	97
Grain	Strzegom Czekoladowy ciemny	0.11 kg (2.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	22.4 g	70 min	4 %
Boil	Lublin (Lubelski)	11.2 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	11.2 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	12.88 g	Safbrew
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