

Dunkelweizen V1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **18.6**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **33.4 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Monachijski | 4 kg (38.8%) | 80 % | 16 |
| Grain | Pszeniczny | 5.4 kg (52.4%) | 85 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (4.9%) | 73 % | 1001 |
| Grain | Biscuit Malt | 0.4 kg (3.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 70 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |
| Mauribrew Weiss Y1433 | Wheat | Dry | 11.5 g | Mauribrew |

Notes

- Łuska Orkiszowa 0,2 kg do filtracji
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.