

## No.2 Dunkelweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- SRM **17.7**
- 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 **20 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.5 kg (43.9%)	82 %	5
Grain	Pszenica niesłodowana Thomas Fawcett&Sons	0.5 kg (8.8%)	75 %	6
Grain	Słód Pilzński Viking Malt	1.5 kg (26.3%)	80 %	4.5
Grain	Słód monachiski typ II Bestmalz	1 kg (17.5%)	80 %	28
Grain	Słód barwiący obłuszczone	0.2 kg (3.5%)	65 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Slant	120 ml	Safbrew
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