

#094 Dunkelweizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **18.3**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2.7 kg (56.3%) | 83 % | 5 |
| Grain | Viking Munich Malt | 1.6 kg (33.3%) | 78 % | 20 |
| Grain | Caraaroma | 0.4 kg (8.3%) | 78 % | 400 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (2.1%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 30 g | 60 min | 2.4 % |
| Boil | Saaz | 10 g | 60 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 60 g | Mash | 90 min |

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|-------|------------------------------|-------|------|--------|
| Other | pożywka dla drożdży Pinnacle | 0.5 g | Boil | 10 min |
|-------|------------------------------|-------|------|--------|