

# AB Dunkelweizen

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **20**
- SRM **8.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.9 kg (46.9%)	80 %	6
Grain	Weyermann - Pilsner Malt	1.3 kg (32.1%)	81 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	0.6 kg (14.8%)	80 %	20
Grain	Weyermann - Carawheat	0.2 kg (4.9%)	77 %	97
Grain	Weyermann - Chocolate Wheat	0.05 kg (1.2%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	10 g	70 min	8.3 %
Boil	Comet	10 g	30 min	8.3 %
Aroma (end of boil)	Comet	10 g	5 min	8.3 %

## Yeasts

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

## Notes

- Primary fermentation: 18-20C for 7-10 days.  
Secondary fermentation: not necessary.  
Bottled with 150 grams of glucose (for 20l of beer).  
Refermentation (3 weeks) + aging: 5-6 weeks.

I wasn't controlling the temperature. It was pretty sour, it wasn't good.  
*Dec 7, 2020, 4:56 PM*