

# dunkel weizen

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **18.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **43 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (56.1%)	81 %	22
Grain	Strzegom Pilzneński	2 kg (22.4%)	80 %	4
Adjunct	Pszenica niesłodowana	1 kg (11.2%)	75 %	3
Grain	Monachijski	0.5 kg (5.6%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.1%)	68 %	1200
Grain	Strzegom Karmel 600	0.32 kg (3.6%)	68 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	10 g	60 min	5.5 %
Boil	Magnat	20 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Wheat	Ale	Liquid	125 ml	Wyeast Labs