

# Dunkelweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **15.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (41.9%)	79 %	6
Grain	Weyermann Pszenciczny ciemny	3 kg (50.3%)	81 %	18
Grain	Weyermann - Carafa I	0.15 kg (2.5%)	70 %	690
Grain	Weyermann Specjal W	0.31 kg (5.2%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile

Powinno być 200 ml ale stosujemy underpitching.