

dunkelweizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **10.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **0 min** at **79C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (22.2%)	81 %	4
Grain	Pszeniczny	2.5 kg (55.6%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (11.1%)	79 %	22
Grain	Carahell	0.2 kg (4.4%)	77 %	26
Grain	Płatki owsiane	0.1 kg (2.2%)	85 %	3
Grain	Caraaroma	0.2 kg (4.4%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	65 min	3.6 %
Boil	Styrian Golding	10 g	30 min	3.6 %

Yeasts

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