

# DunkelWeizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **10**
- SRM **15.9**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **42 C**, Time **30 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (29.6%)	85 %	4
Grain	Monachijski	2 kg (29.6%)	80 %	16
Grain	Strzegom Karmel 150	0.5 kg (7.4%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (3%)	68 %	601
Grain	Strzegom pszenica prażona	0.05 kg (0.7%)	70 %	1000
Grain	Pilzneński	2 kg (29.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile