

Dunkelweizen

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **20**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **666 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **666 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 1.8 kg (34.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (28.8%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.2%) | 79 % | 22 |
| Grain | arome | 0.3 kg (5.8%) | 78 % | 100 |
| Grain | Special B Castle | 0.25 kg (4.8%) | 70 % | 350 |
| Grain | special w | 0.25 kg (4.8%) | 70 % | 300 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.9%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 5 g | 50 min | 10 % |
| Boil | Marynka | 15 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 120 ml | Fermentum Mobile |