

Dunkelweizen

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **26.1**
- 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 **30 min**
- Evaporation rate **12 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.2%)	80 %	5
Grain	Strzegom Pszeniczny	1.85 kg (31.6%)	81 %	6
Grain	Strzegom Monachijski typ II	1 kg (17.1%)	79 %	22
Grain	Arome Castle Malting	0.25 kg (4.3%)	78 %	38
Grain	Special B Malt	0.25 kg (4.3%)	65.2 %	315
Grain	Special W Weyermann	0.25 kg (4.3%)	75 %	300
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	12.7 %
Boil	Saaz (Czech Republic)	15 g	5 min	3 %