

DUNKELWEIZEN BETA-0.1

- Gravity **12.1 BLG**
- ABV ---
- IBU **20**
- SRM **27.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **15 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (28.3%)	80 %	4
Grain	Strzegom pszeniczny	2.3 kg (43.4%)	81 %	6
Grain	Strzegom Monachijski typ II	1 kg (18.9%)	79 %	22
Grain	Weyermann - Carawheat	0.2 kg (3.8%)	77 %	97
Grain	Jęczmień palony	0.3 kg (5.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Marynka	10 g	10 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew
---------------	-------	-----	--------	---------