

# Dunkelweizen CB3

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **12.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Lager	3 kg (47.4%)	85 %	2
Grain	Wheat Munich trigo	2.5 kg (39.5%)	80 %	25
Grain	Monachijski Weyermann	0.5 kg (7.9%)	80 %	22
Grain	Caraaroma	0.23 kg (3.6%)	78 %	380
Grain	Simpsons DRC	0.1 kg (1.6%)	80 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	11 %
Whirlpool	lunga	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	100 ml	---