

Dunkelweizen_GiB_1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **22.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **44 C**, Time **1 min**
- Temp **64 C**, Time **45 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **1 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **5 min** at **74C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|------|
| Grain | Pszeniczny | 2.5 kg (50%) | 85 % | 4 |
| Grain | Monachijski | 2 kg (40%) | 80 % | 16 |
| Grain | Caraaroma | 0.25 kg (5%) | 78 % | 400 |
| Grain | Carafa specjal TYP3 | 0.25 kg (5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |