

Dunkelweizen - styczeń 2021

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **28.3**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Monachijski | 1.2 kg (45.8%) | 80 % | 16 |
| Grain | Pszeniczny | 1.2 kg (45.8%) | 85 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.12 kg (4.6%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (3.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 14 g | 60 min | 6.5 % |
| Aroma (end of boil) | Marynka | 16 g | 4 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1100 ml | Fermentum Mobile |