

# Dunkelweizen V1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **18.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **33.4 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (38.8%)	80 %	16
Grain	Pszeniczny	5.4 kg (52.4%)	85 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.9%)	73 %	1001
Grain	Biscuit Malt	0.4 kg (3.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	70 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew
Mauribrew Weiss Y1433	Wheat	Dry	11.5 g	Mauribrew

## Notes

- Łuska Orkiszowa 0,2 kg do filtracji  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.