

# Dunkelweizen

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **10.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **44 C**, Time **1 min**
- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **1 min** at **44C**
- Keep mash **70 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.4 kg (54.7%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (19.5%)	79 %	16
Grain	Strzegom Wiedeński	0.25 kg (9.8%)	79 %	10
Grain	Pilzneński	0.2 kg (7.8%)	81 %	4
Grain	Weyermann - Carawheat	0.15 kg (5.9%)	77 %	97
Grain	Carafa	0.06 kg (2.3%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	90 min	13 %