

Fruitty Dunkelweizen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **9.7**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **49.6C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 2 kg (36.4%) | 85 % | 4 |
| Grain | Caramunich® typ I | 0.3 kg (5.5%) | 73 % | 90 |
| Grain | Pilzneński | 1 kg (18.2%) | 81 % | 4 |
| Grain | Weyermann - Monachijski Barke | 1 kg (18.2%) | 80 % | 20 |
| Grain | pszeniczny ciemny | 1 kg (18.2%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Huell Melon | 5 g | 15 min | 7.5 % |
| Aroma (end of boil) | Huell Melon | 15 g | 3 min | 7.5 % |
| Whirlpool | Huell Melon | 30 g | 0 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------------|-------------|---------------|-------------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 11 g | AB Mauri |