

# Fruitty Dunkelweizen

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- 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mauribrew Weiss Y1433	Wheat	Dry	11 g	AB Mauri