

Luk - Dunkelweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **19.6**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **45 C**, Time **60 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **60 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pszeniczny	2.5 kg (48.1%)	82 %	5
Grain	Viking Pilzneński	1 kg (19.2%)	80 %	4
Grain	Viking Monachijski Ciemny	1 kg (19.2%)	78 %	22
Grain	Viking Karmelowy Pszeniczny	0.3 kg (5.8%)	70 %	100
Grain	Viking Karmelowy 300	0.2 kg (3.8%)	73 %	300
Grain	Viking Pszenica Prażona	0.2 kg (3.8%)	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	30 g	60 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	9.62 g	Safbrew
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