DunkelWeizen

- Gravity **12.8 BLG**
- ABV **---**
- IBU **15**
- SRM **14.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **--- %**
- Size with trub loss **--- liter(s)**
- Boil time **80 min**
- Evaporation rate **--- %/h**
- Boil size **--- liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **--- liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.05 liter(s)**

Steps

- Temp **43 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **6 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **46.9C**
- Add grains
- Keep mash **10 min** at **43C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **6 min** at **78C**
- Sparge using **-8 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.9 kg	85 %	4
Grain	Pilzneński	1.3 kg	81 %	4
Grain	Monachijski	0.6 kg	80 %	20
Grain	Czekoladowy	0.05 kg	60 %	1066
Grain	Carawheat (GR)	0.2 kg	77 %	129

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	10 min	5.5 %
Boil	Tradition	10 g	50 min	5.5 %
Boil	Tradition	10 g	75 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Ale	Dry	11.5 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.