

#1 Dunkelweizen

- Gravity **11.9 BLG**
- ABV ---
- IBU **19**
- SRM **10**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **73.3 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48.4C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------------------------------|----------------|-------|-----|
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.6 kg (14.8%) | 80 % | 20 |
| Grain | Weyermann - Carawheat | 0.2 kg (4.9%) | 77 % | 97 |
| Grain | Słód pszeniczny czekoladowy 900-1200 EBC Weyermann | 0.05 kg (1.2%) | 72 % | 900 |
| Grain | Weyermann pszeniczny jasny | 1.9 kg (46.9%) | 80 % | 6 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.3 kg (32.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Comet | 10 g | 60 min | 8.3 % |

| | | | | |
|------|-------|------|--------|-------|
| Boil | Comet | 20 g | 10 min | 8.3 % |
|------|-------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB 06 | Wheat | Dry | 11.5 g | Fermentis |