

# #1 Dunkelweizen

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **11**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (35.7%)	80 %	4
Grain	Pszeniczny	3 kg (53.6%)	85 %	4
Grain	Weyermann Specjal W	0.4 kg (7.1%)	68 %	300
Grain	Płatki owsiane	0.2 kg (3.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	30 min	4 %
Boil	lunga	5 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile