

#29 Dunkelweizen

- Gravity **12.4 BLG**
- ABV ---
- IBU **18**
- SRM **17**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 1 kg (20%) | 81 % | 8 |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (50%) | 80 % | 6 |
| Grain | caramel pils | 0.5 kg (10%) | 81 % | 5 |
| Grain | weyermann - caramunich III | 0.7 kg (14%) | 81 % | 150 |
| Grain | Fawcett - Crystal wheat | 0.3 kg (6%) | 70 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------|--------|--------|------------|
| First Wort | Tradition | 30 g | 80 min | 4.5 % |
| Boil | tradition | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 150 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|

Notes

- 44°C do 40°C - 10 min (podczas dekokcji temp. spadła poniżej 40°C)
Dekokt 64-63°C 30min,
72°C-15min
Gotowanie 15min
Po dolaniu dekoktu 64-63°C 30min,
72°C 30min,
76°C 15min
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