

#9 Dunkelweizen

- Gravity **12.1 BLG**
- ABV ---
- IBU **10**
- SRM **12.5**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **46.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.58 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 4 kg (51.6%) | 80 % | 6 |
| Grain | Pilzneński | 2 kg (25.8%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (12.9%) | 80 % | 16 |
| Grain | Carahell | 0.5 kg (6.5%) | 77 % | 26 |
| Grain | Caraaroma | 0.25 kg (3.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |