

# Dunkel

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **16.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **10 min** at **72C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.1 kg (50%)	85 %	4
Grain	Monachijski	0.7 kg (31.8%)	80 %	16
Grain	Strzegom Wiedeński	0.2 kg (9.1%)	79 %	10
Grain	Fawcett - Crystal	0.1 kg (4.5%)	70 %	160
Grain	Strzegom Karmel 600	0.1 kg (4.5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	60 min	5.9 %