

Dunkel

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **20.7**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.1 kg (37.9%) | 80 % | 5 |
| Grain | Pszeniczny | 1.3 kg (44.8%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.2 kg (6.9%) | 79 % | 45 |
| Grain | Strzegom Karmel 600 | 0.3 kg (10.3%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |