

## Dunkel Weizen 14 blg (Hallertau)

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **20.7**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt        | 3.3 kg (52%)   | 83 %  | 5   |
| Grain | Viking Munich Malt typ 2 | 1.3 kg (20.5%) | 79 %  | 18  |
| Grain | Viking Vienna Malt       | 1.3 kg (20.5%) | 79 %  | 7   |
| Grain | Caraaroma                | 0.3 kg (4.7%)  | 78 %  | 400 |
| Grain | Jęczmień palony          | 0.15 kg (2.4%) | 55 %  | 985 |

### Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Hallertau Hersbrucker DE | 30 g   | 60 min | 4.5 %      |
| Boil    | Hallertau Hersbrucker DE | 15 g   | 20 min | 4.5 %      |

### Yeasts

| Name          | Type  | Form   | Amount | Laboratory |
|---------------|-------|--------|--------|------------|
| Safbrew WB-06 | Wheat | Liquid | 100 ml | FERMENTIS  |

## Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 200 g  | Mash    | 85 min |

## Notes

- jęczmień palony dodany w czasie przerwy dekstrynującej, aby uniknąć goryczki.  
*Apr 22, 2020, 4:53 AM*