

# Dunkelweizen

- Gravity **15 BLG**
- ABV ---
- IBU **19**
- SRM **29.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom sód pilzneński	1.8 kg (32.7%)	--- %	4
Grain	Strzegom sód pszeniczny	2.6 kg (47.3%)	--- %	4
Grain	Strzegom sód monachijski II	0.6 kg (10.9%)	--- %	25
Grain	Strzegom sód karmelowy 300	0.3 kg (5.5%)	--- %	150
Grain	Strzegom sód czekoladowy jasny	0.1 kg (1.8%)	--- %	1600
Grain	Strzegom prażona pszenica	0.1 kg (1.8%)	--- %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	40 g	50 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew
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### Extras

Type	Name	Amount	Use for	Time
Other	cukier	170 g	Bottling	---