

# Dunkelweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **19.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (50%)	79 %	16
Grain	Strzegom Karmel 600	0.2 kg (4%)	68 %	601
Grain	Strzegom Karmel 150	0.2 kg (4%)	75 %	150
Grain	Strzegom Barwiący	0.1 kg (2%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Ale	Slant	80 ml	---

## Notes

- Przygotować 10 litrów wody w temperaturze 58,6°C. (2 litry/kg do przerwy białkowej)  
Potem dodać 6 litrów wody wrzącej (3,2 litry do zacierania)  
*Apr 5, 2018, 5:57 PM*