

# Dunkelweizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **11.8**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **10 min** at **53C**
- Keep mash **10 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (32.2%)	79 %	22
Grain	Strzegom Pilzneński	0.5 kg (10.7%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (53.6%)	81 %	6
Grain	Strzegom Karmel 150	0.1 kg (2.1%)	75 %	150
Grain	Strzegom Barwiący	0.06 kg (1.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb06	Wheat	Slant	100 ml	---