

Dunkelweizen

- Gravity **14.3 BLG**
- ABV ---
- IBU **10**
- SRM **16.5**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (10.7%)	80 %	4
Grain	Strzegom Monachijski typ II	3 kg (32.2%)	79 %	22
Grain	Strzegom Barwiący	0.12 kg (1.3%)	68 %	1300
Grain	Strzegom pszeniczny	5 kg (53.6%)	81 %	6
Grain	Carahell	0.2 kg (2.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	22 g	Safale