

# DUNKELWEIZEN

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **16.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pszeniczny                | 1.4 kg (47.8%) | 81 %  | 6    |
| Grain | Viking Pilzneński                | 0.9 kg (30.7%) | 80 %  | 4    |
| Grain | Viking Monachijski Ciemny        | 0.4 kg (13.7%) | 80 %  | 22   |
| Grain | Weyermann Carawheat              | 0.15 kg (5.1%) | 77 %  | 130  |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.05 kg (1.7%) | 68 %  | 1000 |
| Grain | Weyermann Carafa III Special     | 0.03 kg (1%)   | 70 %  | 1400 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 9 g    | 60 min | 10.6 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                      |       |     |      |           |
|--------------------------------------|-------|-----|------|-----------|
| LalBrew Munich<br>Classic Wheat Beer | Wheat | Dry | 11 g | Lallemand |
|--------------------------------------|-------|-----|------|-----------|