

# DunkelWeizen

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **8**
- SRM **17.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **19.2 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 **73C**
- Keep mash **3 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (32.7%)	80 %	4
Grain	Strzegom Pszeniczny	2.6 kg (47.3%)	81 %	6
Grain	Strzegom Monachijski typ II	0.6 kg (10.9%)	79 %	22
Grain	Strzegom Karmel 300	0.3 kg (5.5%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.8%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.8%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	25 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %

## Yeasts

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