

Dunkelweizen CB3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **12.6**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Simpsons - Lager | 3 kg (47.4%) | 85 % | 2 |
| Grain | Wheat Munich trigo | 2.5 kg (39.5%) | 80 % | 25 |
| Grain | Monachijski Weyermann | 0.5 kg (7.9%) | 80 % | 22 |
| Grain | Caraaroma | 0.23 kg (3.6%) | 78 % | 380 |
| Grain | Simpsons DRC | 0.1 kg (1.6%) | 80 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 50 min | 11 % |
| Whirlpool | lunga | 10 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 100 ml | --- |