

52 DunkelWeizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **16.3**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **99 C**, Time **1 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **99C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.5 kg (50%)	80 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1.2 kg (40%)	80 %	25
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1.7%)	73 %	1001
Grain	Fawcett - Crystal Wheat	0.25 kg (8.3%)	70 %	175

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	65 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	500 ml	Wyeast Labs