dunkelweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **12.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg *(48.5%)*	85 %	4
Grain	Strzegom Monachijski typ II	1.47 kg *(35.7%)*	79 %	22
Grain	Briess - Pilsen Malt	0.49 kg *(11.9%)*	80.5 %	2
Grain	Carahell	0.1 kg *(2.4%)*	77 %	26
Grain	Strzegom Barwiący	0.06 kg *(1.5%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Tradition	50 g	15 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm41	Ale	Liquid	100 ml	fementum mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.