# pszeniczne DunkelWeizen

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **20**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **53 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Wheat Malt | 2.5 kg *(49.5%)* | 83 % | 5 |
| 2021 bestmalz | | | | |
| Grain | Monachijski | 1 kg *(19.8%)* | 80 % | 16 |
| vm | | | | |
| Grain | Viking Vienna Malt | 1 kg *(19.8%)* | 79 % | 7 |
| vm | | | | |
| Grain | Karmelowy Pszeniczny Strzegom | 0.4 kg *(7.9%)* | 79 % | 130 |
| weyermann | | | | |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg *(3%)* | 68 % | 1200 |
| vm - ostatnie 15 min. | | | | |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|

| | | | | |
|---|---|---|---|---|
| Boil | Hallertau tradition | 15 g | 60 min | 6.3 % |
| Boil | Hallertau tradition | 15 g | 15 min | 6.3 % |
| Aroma (end of boil) | Hallertau tradition | 15 g | 5 min | 6.3 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |