

# Dark Wheat Ale

Dunkelweizen (15 B)

**Type:** All Grain  
**Batch Size:** 24.00 gal  
**Boil Size:** 25.46 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 24.96 gal  
**Final Bottling Vol:** 22.00 gal  
**Fermentation:** Ale, Two Stage  
**Taste Notes:**

**Date:** 12 Apr 2016  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** 22 g  
**Efficiency:** 78.00 %  
**Est Mash Efficiency:** 78.0 %  
**Taste Rating:** 30.0



## Ingredients

Amt	Name	Type	#	%/IBU
20 lbs	White Wheat Malt (2.4 SRM)	Grain	1	50.6 %
10 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	25.3 %
4 lbs	Caraaroma (130.0 SRM)	Grain	3	10.1 %
3 lbs	Munich Malt (9.0 SRM)	Grain	4	7.6 %
1 lbs 8.0 oz	Biscuit Malt (23.0 SRM)	Grain	5	3.8 %
8.0 oz	Chocolate Malt (350.0 SRM)	Grain	6	1.3 %
8.0 oz	Roasted Barley (300.0 SRM)	Grain	7	1.3 %
2.00 oz	Perle [8.00 %] - Boil 60.0 min	Hop	8	13.1 IBUs
2.00 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	9	3.3 IBUs
1.0 pkg	Belgian Ale (White Labs #WLP550) [35.49 ml]	Yeast	10	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.048 SG  
**Est Final Gravity:** 1.007 SG  
**Estimated Alcohol by Vol:** 5.4 %  
**Bitterness:** 16.4 IBUs  
**Est Color:** 18.9 SRM

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Calories:** 151.6 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Light Body, No Mash Out  
**Sparge Water:** 17.86 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 39 lbs 8.0 oz  
**Grain Temperature:** 72.0 F  
**Tun Temperature:** 72.0 F  
**Mash PH:** 5.20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 49.38 qt of water at 162.5 F	150.0 F	75 min

**Sparge:** Fly sparge with 17.86 gal water at 168.0 F

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 17.28 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage

**Volumes of CO2:** 2.3  
**Carbonation Used:** Bottle with 17.28 oz Corn Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

## Notes

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