

Trigo Oscuro



Category: 15 - German Wheat and Rye Beer
Subcategory: B - Dunkelweizen

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Kettle Volume: 6.8 gal @ 212 °F (1.048) Efficiency: 67%
Boil Duration: 90 m Attenuation: 75.0%
Evaporation: 0.9 gal
Water Volume Added: 0.34 gal
Final Volume: 6.0 gal @ 68 °F (1.052)

Ingredients:

2 lb (15.5%) German 2-row Pils - added during mash
7 lb (54.4%) White Wheat Malt; Briess - added during mash
3 lb (23.3%) Munich Wheat Malt; Castle Malting - added during mash
6 oz (2.9%) Special B Malt; Castle Malting - added during mash
6 oz (2.9%) Caramel Malt 40L; Briess - added during mash
2 oz (1.0%) Carafa® TYPE II; Weyermann - added during mash
1 oz (100.0%) Hallertau (4.5%) - added during boil, boiled 60 m

Style:

Recipe	Guideline	
Original Gravity: 1.052	1.044 - 1.056	
Terminal Gravity: 1.013	1.010 - 1.014	
Color: 15.54 SRM	14.0 - 23.0	
Alcohol: 5.13%	4.3% - 5.6%	
Bitterness: 14.0	10.0 - 18.0	

Analysis:

Efficiency: 67%
Kettle Gravity: 1.048
Original Gravity: 1.052

Apparent	Real	Weight	Calories
Attenuation: 75.0%	60.2%	Alcohol: 14.45 g	99.73 kcal
Terminal Extract: 1.013	1.020	Carbs: 18.1 g	68.77 kcal
		Protein: 1.27 g	5.07 kcal
% Alcohol: 5.13% ABV	4.02% ABW		Total: 173.57 kcal