

# Jim Burt

## Dark Forest Dunkel 041517

Dunkles Weissbier (10 B)

**Type:** All Grain  
**Batch Size:** 5.50 gal  
**Boil Size:** 8.28 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 7.03 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Single Stage

**Date:** 27 Jan 2017  
**Brewer:** Jim Burt  
**Asst Brewer:**  
**Equipment:** Burt's Bines EBIAB 15.5 Gal  
**Efficiency:** 65.00 %  
**Est Mash Efficiency:** 79.8 %  
**Taste Rating:** 30.0



**Taste Notes:**

### Ingredients

Amt	Name	Type	#	%/IBU
9.25 gal	Burt's Bines RO Water	Water	1	-
5.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	2	-
4.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	3	-
2.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	4	-
6 lbs 4.0 oz	Wheat Malt (Avangard) (2.0 SRM)	Grain	5	45.5 %
3 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	6	21.8 %
1 lbs	Crystal 60 L (60.0 SRM)	Grain	7	7.3 %
1 lbs	Pale Ale Malt (Avangard) (3.0 SRM)	Grain	8	7.3 %
1 lbs	Special Roast (Briess) (50.0 SRM)	Grain	9	7.3 %
12.0 oz	Wheat - White Malt (Briess) (2.5 SRM)	Grain	10	5.5 %
8.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	11	3.6 %
4.0 oz	Midnight Wheat Malt (550.0 SRM)	Grain	12	1.8 %
1.00 oz	German Tradition [4.60 %] - Boil 60.0 min	Hop	13	13.1 IBUs
2.0 pkg	Munuch (Lallemand #- ) [50.28 ml]	Yeast	14	-

### Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.060 SG  
**Est Final Gravity:** 1.015 SG  
**Estimated Alcohol by Vol:** 5.8 %  
**Bitterness:** 13.1 IBUs  
**Est Color:** 19.5 SRM

**Measured Original Gravity:** 1.055 SG  
**Measured Final Gravity:** 1.014 SG  
**Actual Alcohol by Vol:** 5.4 %  
**Calories:** 184.3 kcal/12oz

### Mash Profile

**Mash Name:** BIAB 02 Light/Medium Body (150F)  
**Sparge Water:** 0.00 gal  
**Sparge Temperature:** 168.0 F  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5.54  
**Measured Mash PH:** 5.50

**Total Grain Weight:** 13 lbs 12.0 oz  
**Grain Temperature:** 65.0 F  
**Tun Temperature:** 65.0 F  
**Target Mash PH:** 5.40  
**Mash Acid Addition:** 4.8 oz Acid Malt (2%)  
**Sparge Acid Addition:**

### Mash Steps

Name	Description	Step Temperature	Step Time