SOUND HOMEBREW SUPPLY

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PRAIRIE DUSK

DUNKELWEIZEN

OG: 1.051 **Color:** 20.6 SRM
FG: 1.013 **ABV:** 5%
IBU: 16.6

Extract	Weight	Percent
Wheat DME	6lbs	70.1

Steeping Grains	Weight	Percent
Munich Malt	1lb	11.7
Special B	12oz	8.8
Crystal 40°L	12oz	8.8
Midnight Wheat	2oz	.7

Hops	Weight	IBU
Hallertau, 60 min	1oz	16.6

Yeast
White Labs Hefeweizen Ale WLP300, or Wyeast Weihenstephan Weizen 3068

Additional - Priming Sugar, Bottle Caps, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org)
Category 10B - Dunkelweizen

A moderately dark, spicy, fruity, malty, refreshing wheat-based ale. Reflecting the best yeast and wheat character of a hefeweizen blended with the malty richness of a Munich dunkel.

The presence of Munich and/or Vienna-type barley malts gives this style a deep, rich barley malt character not found in a hefeweizen. Bottles with yeast are traditionally swirled or gently rolled prior to serving. Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present. The soft, somewhat bready or grainy flavor of wheat is complementary, as is a richer caramel and/or melanoidin character from Munich and/or Vienna malt. The malty richness can be low to medium-high, but shouldn't overpower the yeast character. A roasted malt character is inappropriate. Hop flavor is very low to none, and hop bitterness is very low to low. A tart, citrusy character from yeast and high carbonation is sometimes present, but typically muted. Well rounded, flavorful, often somewhat sweet palate with a relatively dry finish. No diacetyl or DMS.

Vital Statistics:	OG: 1.044 – 1.056	FG: 1.010 – 1.014
IBUs: 10 – 18	SRM: 14 – 23	ABV: 4.3 – 5.6%

Commercial Examples: Weihenstephaner Hefeweissbier Dunkel, Ayinger Ur-Weisse, Franziskaner Dunkel Hefe-Weisse, Schneider Weisse (Original), Ettaler Weissbier Dunkel, Hacker-Pschorr Weisse Dark, Tucher Dunkles Hefe Weizen, Edelweiss Dunkel Weissbier, Erdinger Weissbier Dunkel, Kapuziner Weissbier Schwarz

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
- 4 lbs. German Pilsen Malt
- 3 lbs. Red Wheat Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Reduce bittering hops to .75oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____