

Ciemna pszenica

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **31**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **5.4 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.8 kg (44.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.4 kg (22.3%)	81 %	6
Grain	Płatki orkiszowe	0.4 kg (22.3%)	80 %	4
Grain	Carafa II	0.1 kg (5.6%)	70 %	1100
Grain	Crystal Wheat Malt Fawcett	0.04 kg (2.2%)	75 %	90
Grain	Jęczmień palony weyermann	0.05 kg (2.8%)	55 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Bulldog Bavarian Wheat B49	Wheat	Slant	100 ml	---
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Notes

- Dekokt podgrzać do 64-63°C 30min, 72°C-15min, gotowanie 15min.

Po dolaniu dekoktu 64-63°C 30min, 72°C 30min,, 76°C 15min
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