

## Doppeldunkelweizen :)

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **22.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	1.4 kg (22.7%)	80 %	7
Grain	Malteroup - Słód pszeniczny	3 kg (48.5%)	85 %	4
Grain	Viking Malt - Strzegom - Czekoladowy jasny	0.5 kg (8.1%)	68 %	400
Grain	Viking Malt - Strzegom - Karmel 600	0.25 kg (4%)	68 %	601
Adjunct	Pszenica niesłodowana	0.5 kg (8.1%)	75 %	3
Grain	Płatki owsiane	0.53 kg (8.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	7.8 %
Aroma (end of boil)	Mosaic	20 g	10 min	12.8 %
Aroma (end of boil)	Marynka	20 g	10 min	7.8 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Gozdawa BW11	Wheat	Slant	1000 ml	---