

dunkel wajcen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **17.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|-----------------|--------|-----|
| Grain | Pszeniczny | 2 kg (55.6%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.15 kg (31.9%) | 79 % | 22 |
| Grain | Special B Malt | 0.25 kg (6.9%) | 65.2 % | 315 |
| Grain | Carafa II | 0.1 kg (2.8%) | 70 % | 812 |
| Adjunct | Rice Hulls | 0.1 kg (2.8%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 10 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| T-58 | Wheat | Dry | 11 g | tb |