

# DunkelWeizen 13,8BLG lunga FM Gwoździe i Banany

- Gravity **13.8 BLG**
- ABV ---
- IBU **18**
- SRM **19.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (29.6%)	81 %	4
Grain	Pszeniczny	3.66 kg (54.1%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (3.7%)	75 %	30
Grain	Płatki orkiszowe	0.4 kg (5.9%)	80 %	4
Grain	Strzegom Karmel 600	0.15 kg (2.2%)	68 %	601
Grain	Weyermann - Carafa I	0.15 kg (2.2%)	70 %	690
Grain	Carafa III	0.15 kg (2.2%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile