

Dunkelweizen - karmel z pszenicą

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **10**
- SRM **12.6**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **100 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **75C**
- Keep mash **15 min** at **100C**
- Keep mash **15 min** at **100C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carahell	1.5 kg (23.1%)	77 %	26
Grain	Weyermann - Pszeniczny ciemny	4 kg (61.5%)	85 %	15
Grain	Weyermann - Carawheat	1 kg (15.4%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	50 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	1000 ml	Fermentum Mobile

Notes

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

- Zacieranie dekokcyjne 2 warowe. odbieramy 1/3 brzezki i zwracamy.
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