

# Hoppy Black Weizen

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **35.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **53 C**, Time **5 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **53C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield  | EBC  |
|-------|---------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Wheat Malt      | 2 kg (35.8%)   | 82 %   | 5    |
| Grain | BESTMALZ - Best Heidelberg      | 1.6 kg (28.7%) | 80.5 % | 3    |
| Grain | BESTMALZ - Best Wheat Malt Dark | 1 kg (17.9%)   | 81 %   | 18   |
| Grain | Pszeniczny Czekoladowy          | 0.28 kg (5%)   | 65 %   | 1050 |
| Grain | Weyermann - Carawheat           | 0.25 kg (4.5%) | 77 %   | 125  |
| Grain | Strzegom Karmel 300             | 0.2 kg (3.6%)  | 70 %   | 299  |
| Grain | Jęczmień palony                 | 0.15 kg (2.7%) | 55 %   | 1050 |
| Grain | Strzegom Karmel 600             | 0.1 kg (1.8%)  | 68 %   | 601  |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|                     |             |      |        |       |
|---------------------|-------------|------|--------|-------|
| Boil                | Ariana      | 10 g | 60 min | 10 %  |
| Boil                | Ariana      | 20 g | 15 min | 10 %  |
| Boil                | Huell Melon | 25 g | 15 min | 6.5 % |
| Aroma (end of boil) | Ariana      | 20 g | 5 min  | 10 %  |
| Aroma (end of boil) | Huell Melon | 25 g | 5 min  | 6.5 % |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| W-68 | Wheat | Dry  | 11.5 g | Fermentis  |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 5 g    | Boil    | 60 min |
| Water Agent | kreda          | 4 g    | Boil    | 5 min  |
| Fining      | whirlflock     | 1 g    | Boil    | 10 min |

## Notes

- Z 15,5 do 4  
Brak zakwaszania.  
Palone przy 72°  
17-18-22 C  
Ariana: czarna porzeczka, brzoskwinie, owoce tropikalne, grejpfrut, agrest, cytrusów, nuty wanilii, sok pomarańczowy, arbuzy, banan, mango, pigwa, truskawka i jeżyna.

Huel melon: poziomki, morela anyż, herbata owocowa, owoce tropikalne, melon.  
*Apr 4, 2024, 8:30 PM*