

Hoppy Dunkelweizen 14blg

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **20.2**
- Style **Dunkelweizen**

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 **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.3 kg (52.4%)	83 %	5
Grain	Viking Pilsner malt	1.2 kg (19%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (7.9%)	78 %	18
Grain	Viking Vienna Malt	0.5 kg (7.9%)	79 %	7
Grain	Caraaroma	0.3 kg (4.8%)	78 %	400
Grain	Special B Castle	0.5 kg (7.9%)	70 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Chinook	20 g	20 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafBrew WB-06	Wheat	Slant	100 ml	FERMENTIS

Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	200 g	Mash	80 min