

Kwiczot

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **10.5**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (66.7%) | 80 % | 3 |
| Grain | Weyermann - Caraamber | 0.5 kg (16.7%) | 75 % | 65 |
| Grain | Viking Malt Wędzony Czereśnią | 0.3 kg (10%) | 82 % | 10 |
| Grain | Karmelowy żytni Strzegom | 0.2 kg (6.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 3.7 % |
| Boil | Puławski | 25 g | 60 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| BrewGO WHEAT | Wheat | Dry | 11 g | browin |

Notes

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

- 1 Warka
29 II Warzenie
8 III Cicha Fermentacja
14 III Butelkowanie

2,5 BLG
May 5, 2020, 12:00 PM