

Mocniejszy poranek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **23.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|------------------------------|----------------|-------|------|
| Grain | Słód pszeniczny viking malt | 1.5 kg (51.7%) | 82 % | 4 |
| Grain | Słód pilznieński viking malt | 1.2 kg (41.4%) | 80 % | 4 |
| Grain | Strzegom Barwiący | 0.05 kg (1.7%) | 68 % | 1300 |
| Słód barwiący dodany po przerwie dekstrynującej | | | | |
| Grain | Strzegom Karmel 600 | 0.1 kg (3.4%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (1.7%) | 68 % | 1200 |
| Słód barwiący dodany po przerwie dekstrynującej | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb 06 | Wheat | Dry | 6 g | Fermentis |