

# Postrach Klasztorów Single Hop Dunkelweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **21**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3.5 kg (59.3%)	85 %	5
Grain	Weyermann - Pilsner Malt	2 kg (33.9%)	81 %	5
Grain	Strzegom Karmel 600	0.2 kg (3.4%)	68 %	601
Grain	Strzegom Barwiący	0.2 kg (3.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	60 min	11 %
Boil	Hallertau Blanc	10 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

## Notes

- Za poradą pewnego śląskiego Championa Piwownarstwa, drożdże idą prosto z fiolki bez startera - decyzja świadoma! :)  
*Mar 28, 2021, 11:50 AM*
- Całość idzie w kega. Do picia świeże.  
*Mar 28, 2021, 11:50 AM*