

Wędzony Dunkel Weizen v.1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **16.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Wędzony Jabłoń - Viking Malt | 1.5 kg (27.5%) | 81 % | 10 |
| Grain | Pszeniczny wędzony dębem | 1.5 kg (27.5%) | 83 % | 6 |
| Grain | Monachijski I - Viking Malt | 1.3 kg (23.9%) | 78 % | 16 |
| Grain | Pszeniczny - Viking Malt | 1 kg (18.3%) | 83 % | 5 |
| Grain | Black - Fawcett | 0.15 kg (2.8%) | 70 % | 1450 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Lomik | 35 g | 60 min | 3.8 % |
| Boil | Hallertauer Tradition | 20 g | 10 min | 3.8 % |