

Weizen 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **15**
- SRM **11.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (30.5%)	80 %	4
Grain	Pszeniczny	1.1 kg (16.8%)	85 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (12.2%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (15.3%)	79 %	10
Grain	Płatki pszeniczne	1 kg (15.3%)	60 %	3
Grain	Strzegom Karmel 600	0.15 kg (2.3%)	68 %	601
Grain	Weyermann - Carapils	0.5 kg (7.6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	40 g	30 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile