

Wheat dark dreams

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **11.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PSZENICZNY Viking Malt	2.5 kg (43.1%)	82 %	5
Grain	Słód PILZNEŃSKI Viking Malt	2 kg (34.5%)	80 %	4
Grain	SŁÓD VIKING KARMELOWY 300	0.25 kg (4.3%)	73 %	300
Grain	SŁÓD VIKING KARMELOWY 150	0.25 kg (4.3%)	75 %	150
Grain	Płatki owsiane	0.4 kg (6.9%)	60 %	3
Grain	Słód Red Ale Strzegom Wiking	0.4 kg (6.9%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny - szyszki	20 g	60 min	5 %
Aroma (end of boil)	Citra	30 g	5 min	13.4 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	---