

Dunkelweizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **16.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (48.8%)	85 %	4
Grain	Monachijski	2 kg (24.4%)	80 %	16
Grain	Pilzneński	1.5 kg (18.3%)	81 %	4
Grain	Strzegom Karmel 150	0.5 kg (6.1%)	75 %	150
Grain	Czekoladowy	0.2 kg (2.4%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	45 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentiw wb/06	Wheat	Slant	180 ml	---

Notes

- zacier - 140 minut w 40-42°C (po 15 minutach odebrane 8 litrów zacieru na dekokt)
dekot - 15 minut w 62-64°C
dekot - 45 minut w 72°C
dekot - 20 minut gotowanie
dodanie dekoktu do zacieru
zacier - 15 minut w 62-64°C
zacier - 45 minut w 71-72°C (po 15 minutach dodany słód karmelowy 600, po 45 minutach dodany jęczmień prażony)
zacier - 5 minut w 78°C
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