Imperial Oak Aged Sweet Bananna and Chocolate Black Cinnamon Poland Dunkelweizen

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- Gravity **18.8 BLG**
- ABV **---**
- IBU **16**
- SRM **40**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg *(28.2%)*	79 %	6
Grain	Strzegom Karmel 150	0.5 kg *(7%)*	75 %	150
Grain	Strzegom Karmel 300	0.25 kg *(3.5%)*	70 %	299
Grain	Strzegom Monachijski typ I	1 kg *(14.1%)*	79 %	16
Grain	Czekoladowy	0.5 kg *(7%)*	60 %	788
Grain	Strzegom Czekoladowy 400	0.25 kg *(3.5%)*	68 %	400
Grain	Strzegom pszeniczny	2.5 kg *(35.2%)*	81 %	6
Grain	Weyermann - Acidulated Malt	0.1 kg *(1.4%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	5 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Wb-06	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Banany	500 g	Mash	30 min
Flavor	Banany	500 g	Boil	10 min
Spice	Czekolada gorzka	100 g	Boil	10 min
Flavor	Kakao	300 g	Boil	5 min
Flavor	Laktoza	250 g	Boil	10 min
Spice	Cukier waniliowy lub laska wanilii	100 g	Boil	5 min
Flavor	Płatki dębowe moczone w whisky wraz z laskami cynamonu	100 g	Secondary	5 day(s)