

Medowy dunkel

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **14.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (59.8%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.5%)	79 %	22
Grain	Strzegom Wiedeński	1.7 kg (29.1%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.6%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	10 %
Boil	Marynka	10 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	85 ml	Fermentum Mobile

Notes

- Po 20 min w 63s odbieram 1/3 i gotuję przez 20 min potem zwracam do reszty i ustawiam kolejną przerwę,

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

moc grzałek 1,8kw
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