

# Schops

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **13**
- SRM **7.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny crisp	1.5 kg (50%)	85 %	4
Grain	Pilzneński bestmalz	0.5 kg (16.7%)	81 %	4
Grain	Biscuit Malt	0.5 kg (16.7%)	79 %	45
Grain	Briess - Carapils Malt	0.3 kg (10%)	74 %	3
Grain	Bestmalz Wiedeński	0.2 kg (6.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis