

Gang Bawarii

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **16.7**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **25 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **25 min** at **52C**
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (25.8%)	79 %	22
Grain	Wheat Malt, Dark	3 kg (38.7%)	84 %	18
Grain	Strzegom Pszeniczny	2 kg (25.8%)	81 %	6
Grain	Strzegom Pilzneński	0.5 kg (6.5%)	80 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.2%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	19.57 g	90 min	7 %
Boil	Northern Brewer	19.57 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	14.35 g	Mangrove Jack's

Notes

- Warzenie:
40 st - 10 minut
52 st - 25 minut
66 st - 90 minut
78 st - 5 minut (wygrzew)

Gotowanie - 90 minut

Fermentacja:

19 st - 7 dni burzliwa i 7 dni cicha

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