Hoppy Black Weizen

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **35.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **53 C**, Time **5 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **53C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2 kg *(35.8%)*	82 %	5
Grain	BESTMALZ - Best Heidelberg	1.6 kg *(28.7%)*	80.5 %	3
Grain	BESTMALZ - Best Wheat Malt Dark	1 kg *(17.9%)*	81 %	18
Grain	Pszeniczny Czekoladowy	0.28 kg *(5%)*	65 %	1050
Grain	Weyermann - Carawheat	0.25 kg *(4.5%)*	77 %	125
Grain	Strzegom Karmel 300	0.2 kg *(3.6%)*	70 %	299
Grain	Jęczmień palony	0.15 kg *(2.7%)*	55 %	1050
Grain	Strzegom Karmel 600	0.1 kg *(1.8%)*	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid

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

Boil	Ariana	10 g	60 min	10 %
Boil	Ariana	20 g	15 min	10 %
Boil	Huell Melon	25 g	15 min	6.5 %
Aroma (end of boil)	Ariana	20 g	5 min	10 %
Aroma (end of boil)	Huell Melon	25 g	5 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
W-68	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	5 g	Boil	60 min
Water Agent	kreda	4 g	Boil	5 min
Fining	whirlflock	1 g	Boil	10 min

Notes

- Z 15,5 do 4
  Brak zakwaszania.
  Palone przy 72°
  17-18-22 C
  Ariana: czarna porzeczka, brzoskwinie, owoce tropikalne, grejpfrut, agrest, cytrusów, nuty wanilii, sok pomarańczowy, arbuz, banan, mango, pigwa, truskawka i jeżyna.

  Huel melon: poziomki, morela anyż, herbata owocowa, owoce tropikalne, melon.
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