

Brązowa półpszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **14.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.9 liter(s)**
- Total mash volume **49.2 liter(s)**

Steps

- Temp **48 C**, Time **5 min**
- Temp **67 C**, Time **45 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **36.9 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **5 min** at **48C**
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **74C**
- Sparge using **38.7 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 6 kg (48.8%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 2.5 kg (20.3%) | 80.5 % | 2 |
| Grain | Strzegom Monachijski typ II | 2 kg (16.3%) | 79 % | 22 |
| Grain | Carahell | 1 kg (8.1%) | 77 % | 26 |
| Grain | Special B Malt | 0.6 kg (4.9%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.2 kg (1.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 8.8 % |
| Whirlpool | Zula | 20 g | 20 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|-------|--------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Slant | 280 ml | --- |