

# Ciemny Weizenberg

- Gravity **21.6 BLG**
- ABV ---
- IBU **35**
- SRM **35**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **42.1 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.6 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal pszeniczny	8 kg (76%)	80 %	4.5
Grain	Pilzneński klepiskowy Bruntal	2 kg (19%)	80 %	4
Grain	Strzegom Karmel 600	0.187 kg (1.8%)	80 %	600
Grain	Strzegom Czekoladowy ciemny	0.086 kg (0.8%)	80 %	1200
Grain	Jęczmień palony	0.25 kg (2.4%)	80 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	55 g	60 min	8.3 %
Boil	Hallertau mittelfruh	30 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM21	Wheat	Liquid	380 ml	fe
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### Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany bekonem	174 g	Boil	15 min