

Dunkel Weizen 14 blg (Hallertau)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **20.7**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.3 kg (52%)	83 %	5
Grain	Viking Munich Malt typ 2	1.3 kg (20.5%)	79 %	18
Grain	Viking Vienna Malt	1.3 kg (20.5%)	79 %	7
Grain	Caraaroma	0.3 kg (4.7%)	78 %	400
Grain	Jęczmień palony	0.15 kg (2.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Hersbrucker DE	30 g	60 min	4.5 %
Boil	Hallertau Hersbrucker DE	15 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Liquid	100 ml	FERMENTIS

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	85 min

Notes

- jęczmień palony dodany w czasie przerwy dekstrynującej, aby uniknąć goryczki.
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