

# Dunkelweizen dla biedaków

- Gravity **13.8 BLG**
- ABV ---
- IBU **24**
- SRM **21.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.7%)	68 %	1201
Grain	Strzegom Karmel 600	0.4 kg (6.7%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	10 %
Boil	Jaryllo	15 g	10 min	15.7 %
Aroma (end of boil)	Pilgrim	15 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11 g	Safale