

Gwoździe i banany vol.2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **15.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.7 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (49.5%) | 85 % | 4 |
| Grain | Monachijski | 2 kg (39.6%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.15 kg (3%) | 79 % | 10 |
| Grain | Monachijski Ciemny Steinbach | 0.2 kg (4%) | 100 % | 30 |
| Grain | Czekoladowy | 0.2 kg (4%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 22 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Slant | 150 ml | Mangrove Jack's |