

# Szwagrowe

- Gravity **13.1 BLG**
- ABV ---
- IBU **14**
- SRM **17.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **42 C**, Time **30 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (33.1%)	79 %	16
Grain	Strzegom Pszeniczny	2.5 kg (41.3%)	81 %	6
Grain	Strzegom Monachijski typ II	1 kg (16.5%)	79 %	22
Grain	Strzegom Karmel 150	0.3 kg (5%)	75 %	150
Grain	Strzegom Karmel 300	0.25 kg (4.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Slant	300 ml	---