

# Wędzony Dunkel Weizen v.1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **16.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Jabłoń - Viking Malt	1.5 kg (27.5%)	81 %	10
Grain	Pszeniczny wędzony dębem	1.5 kg (27.5%)	83 %	6
Grain	Monachijski I - Viking Malt	1.3 kg (23.9%)	78 %	16
Grain	Pszeniczny - Viking Malt	1 kg (18.3%)	83 %	5
Grain	Black - Fawcett	0.15 kg (2.8%)	70 %	1450

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	35 g	60 min	3.8 %
Boil	Hallertauer Tradition	20 g	10 min	3.8 %