

Wheat dark dreams

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **11.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Słód PSZENICZNY Viking Malt | 2.5 kg (43.1%) | 82 % | 5 |
| Grain | Słód PILZNEŃSKI Viking Malt | 2 kg (34.5%) | 80 % | 4 |
| Grain | SŁÓD VIKING KARMELOWY 300 | 0.25 kg (4.3%) | 73 % | 300 |
| Grain | SŁÓD VIKING KARMELOWY 150 | 0.25 kg (4.3%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.4 kg (6.9%) | 60 % | 3 |
| Grain | Słód Red Ale Strzegom Viking | 0.4 kg (6.9%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Sybilla własny - szyszki | 20 g | 60 min | 5 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------------|-------------|---------------|-------------------|
| Gozdawa - BW11 Bavarian Wheat | Wheat | Dry | 10 g | --- |