

#174 Dyskietka 3.5 cala

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **15.5**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20.2 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt pszeniczny	2.45 kg (57.6%)	81 %	5
Grain	Viking Malt monachijski	1.4 kg (32.9%)	80 %	15
Grain	Viking Malt karmelowy ciemny	0.25 kg (5.9%)	75 %	600
Grain	Viking Malt karmelowy jasny	0.15 kg (3.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2022 granulat	25 g	60 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile