

## AfterYear

- Gravity **13.1 BLG**
- ABV ---
- IBU **17**
- SRM **25**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa I Special	0.1 kg (2.8%)	80 %	900
Grain	Weyermann - Carawheat	2 kg (56.3%)	77 %	110
Grain	Weyermann - Diastatyczny	0.2 kg (5.6%)	80 %	2
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (28.2%)	81 %	4
Grain	Weyermann - Orkiszowy	0.25 kg (7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Waimea	10 g	0 min	15.3 %
Aroma (end of boil)	Waimea	20 g	10 min	15.3 %
Dry Hop	Waimea	30 g	7 day(s)	15.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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fruit blanche	Wheat	Dry	10 g	gazdawa
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