

BA Pszeniczne ciemne 13 Blg (dunkelweizer)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **11.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **48.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Weyermann - Acidulated Malt | 1.9 kg (46.6%) | 80 % | 6 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1.28 kg (31.4%) | 81 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.6 kg (14.7%) | 80 % | 20 |
| Grain | Weyermann - Carawheat | 0.2 kg (4.9%) | 77 % | 97 |
| Grain | Chocolate Malt (UK) | 0.1 kg (2.5%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Comet | 10 g | 70 min | 8.3 % |
| Boil | Comet | 10 g | 30 min | 8.3 % |
| Boil | Comet | 10 g | 5 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-------|-----|--------|-----|
| Safale WB-6 | Wheat | Dry | 11.5 g | --- |
|-------------|-------|-----|--------|-----|