

## Black & White

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **10.7**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.4 kg (51.5%)	85 %	4
Grain	Pilzneński	1.1 kg (23.6%)	81 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (17.2%)	79 %	22
Grain	Czekoladowy	0.06 kg (1.3%)	60 %	788
Grain	Strzegom Karmel 150	0.3 kg (6.4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	70 min	4 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wb-06	Wheat	Dry	11 g	Safale
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