

# Braun weizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **13.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **56.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **46.5 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.2 liter(s)** of strike water to **43.2C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **32.3 liter(s)** of **76C** water or to achieve **56.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	6 kg (52.9%)	82 %	5
Grain	Wiedeński	3 kg (26.5%)	79 %	10
Grain	Karmelowy Jasny 30EBC	1.34 kg (11.8%)	75 %	30
Grain	Fawcett - Dark Crystal	1 kg (8.8%)	71 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	55 min	4 %
Boil	Lublin (Lubelski)	30 g	25 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

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

Mauribrew Weiss Y1433	Wheat	Dry	25 g	Mauribrew
--------------------------	-------	-----	------	-----------