

Ciemna pszenica

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **31**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **5.4 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 0.8 kg (44.7%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.4 kg (22.3%) | 81 % | 6 |
| Grain | Płatki orkiszowe | 0.4 kg (22.3%) | 80 % | 4 |
| Grain | Carafa II | 0.1 kg (5.6%) | 70 % | 1100 |
| Grain | Crystal Wheat Malt Fawcett | 0.04 kg (2.2%) | 75 % | 90 |
| Grain | Jęczmień palony weyermann | 0.05 kg (2.8%) | 55 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 10 % |

Yeasts

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

| | | | | |
|-------------------------------|-------|-------|--------|-----|
| Bulldog Bavarian Wheat B49 | Wheat | Slant | 100 ml | --- |
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Notes

- Dekokt podgrzać do 64-63°C 30min, 72°C-15min, gotowanie 15min.

Po dolaniu dekoktu 64-63°C 30min, 72°C 30min,, 76°C 15min
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