

Ciemne wędzone pszeniczne

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **19.7**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **53 C**, Time **5 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (49.8%) | 80 % | 3 |
| Grain | Viking Munich Malt | 0.7 kg (17.4%) | 78 % | 18 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (5%) | 79 % | 130 |
| Grain | Strzegom Czekoladowy ciemny | 0.12 kg (3%) | 68 % | 1200 |
| Grain | Viking Malt Wędzony gruszą | 1 kg (24.9%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.5 % |

Yeasts

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

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|------------------------|-------|-------|-------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 70 ml | Fermentum Mobile |
|------------------------|-------|-------|-------|------------------|