

# Ciemny Weizenberg

- Gravity **16.4 BLG**
- ABV ---
- IBU **26**
- SRM **30.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **46.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **51.2C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **30.5 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal pszeniczny	8 kg (75.7%)	80 %	4.5
Grain	Pilzneński klepiskowy Bruntal	2 kg (18.9%)	80 %	4
Grain	Strzegom Karmel 600	0.185 kg (1.8%)	80 %	600
Grain	Strzegom Czekoladowy ciemny	0.085 kg (0.8%)	80 %	1200
Grain	Jęczmień palony	0.3 kg (2.8%)	80 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	80 min	8.3 %
Boil	Hallertau Mittelfruh	20 g	20 min	7.5 %
Boil	Hallertau Mittelfruh	30 g	10 min	7.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM21	Wheat	Liquid	200 ml	fe
WB06	Wheat	Dry	11.5 g	safbrew