

# Dark Wheater

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- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **16.9**
- Style **Weizen/Weissbier**

## 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 **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **69C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 2.5 kg (59.5%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.9%) | 79 %  | 16  |
| Grain | Pilzneński                 | 1 kg (23.8%)   | 81 %  | 4   |
| Grain | Strzegom Karmel 600        | 0.2 kg (4.8%)  | 68 %  | 601 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 20 g   | 60 min | 12 %       |
| Boil    | Citra | 10 g   | 10 min | 12 %       |

## Yeasts

| Name              | Type  | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| Bavarian Wheat 11 | Wheat | Dry  | 11 g   | Gozdawa    |

## Extras

| Type | Name        | Amount | Use for | Time   |
|------|-------------|--------|---------|--------|
| Herb | Lime Leaves | 15 g   | Mash    | 95 min |

## Notes

- Warka nr 4  
*Dec 29, 2016, 9:46 PM*