

Dark Wheater

- 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
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