

# Dunkel mnie uratuje

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **25.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

## Steps

- Temp **48 C**, Time **15 min**
- Temp **67 C**, Time **40 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **53.6C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **74C**
- Sparge using **37.2 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (42.8%)	85 %	4
Grain	Briess - Pilsen Malt	3 kg (21.4%)	80.5 %	2
Grain	Strzegom Monachijski typ II	2 kg (14.3%)	79 %	22
Grain	Caramunich® typ I	0.65 kg (4.6%)	73 %	80
Grain	Biscuit Malt	0.65 kg (4.6%)	79 %	45
Grain	Special B Malt	0.06 kg (0.4%)	65.2 %	315
Grain	Czekoladowy	0.65 kg (4.6%)	60 %	900
Grain	Strzegom Karmel 300	1 kg (7.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magn	20 g	60 min	11 %
Boil	Marynka	40 g	60 min	8 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew WB-06	Wheat	Dry	23 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Kwas mlekowy	5 g	Mash	1 min
Spice	Pieprz	3 g	Primary	8 day(s)
Do połowy piwa				