

Dunkelweizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **19.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **57C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|------|
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (50%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.2 kg (4%) | 68 % | 601 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4%) | 75 % | 150 |
| Grain | Strzegom Barwiący | 0.1 kg (2%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale WB-06 | Ale | Slant | 80 ml | --- |

Notes

- Przygotować 10 litrów wody w temperaturze 58,6°C. (2 litry/kg do przerwy białkowej)
Potem dodać 6 litrów wody wrzącej (3,2 litry do zacierania)
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