

dunkelweizen z różowym pieprzem

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **14**
- SRM **16.8**
- Style **Dunkelweizen**

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 **3.4 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3 kg (44.1%)	85 %	5
Grain	Weyermann - Pilsner Malt	3 kg (44.1%)	81 %	5
Grain	melanoidynowy	0.25 kg (3.7%)	1 %	60
Grain	Weyermann - Carared	0.25 kg (3.7%)	75 %	45
Grain	Weyermann - Carafa II	0.15 kg (2.2%)	70 %	837
Grain	Strzegom Czekoladowy jasny	0.15 kg (2.2%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	45 min	3.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	11.5 g	---
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Extras

Type	Name	Amount	Use for	Time
Spice	pieprz różowy	200 g	Boil	15 min