

# Hoppy Dark Weizen

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **35.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **53 C**, Time **5 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **53C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2 kg (35.8%)	82 %	5
Grain	BESTMALZ - Best Heidelberg	1.6 kg (28.7%)	80.5 %	3
Grain	BESTMALZ - Best Wheat Malt Dark	1 kg (17.9%)	81 %	18
Grain	Pszeniczny Czekoladowy	0.28 kg (5%)	65 %	1050
Grain	Weyermann - Carawheat	0.25 kg (4.5%)	77 %	125
Grain	Strzegom Karmel 300	0.2 kg (3.6%)	70 %	299
Grain	Jęczmień palony	0.15 kg (2.7%)	55 %	1050
Grain	Strzegom Karmel 600	0.1 kg (1.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Ariana	10 g	60 min	10 %
Boil	Ariana	20 g	15 min	10 %
Boil	Huell Melon	25 g	15 min	6.5 %
Aroma (end of boil)	Ariana	20 g	5 min	10 %
Aroma (end of boil)	Huell Melon	25 g	5 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W-68	Wheat	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	5 g	Boil	60 min
Water Agent	kreda	4 g	Boil	5 min
Fining	whirlflock	1 g	Boil	10 min

## Notes

- Z 15,5 do 4  
Brak zakwaszania.  
Palone przy 72°  
17-18-22 C  
Ariana: czarna porzeczka, brzoskwinie, owoce tropikalne, grejpfrut, agrest, cytrusów, nuty wanilii, sok pomarańczowy, arbuź, banan, mango, pigwa, truskawka i jeżyna.

Huel melon: poziomki, morela anyż, herbata owocowa, owoce tropikalne, melon.  
*Apr 4, 2024, 8:30 PM*