

Noc to powód, aby bać się pszenic - AMERICAN EDYSZJON

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **14.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **9.2 liter(s)**
- Trub loss **0 %**
- Size with trub loss **9.7 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **61 C**, Time **15 min**
- Temp **71 C**, Time **55 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **61C**
- Keep mash **55 min** at **71C**
- Keep mash **3 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.1 kg (53.7%)	81 %	6
Grain	Monachijski	0.4 kg (19.5%)	80 %	16
Grain	Strzegom Wiedeński	0.4 kg (19.5%)	79 %	10
Grain	Strzegom Karmel 600	0.1 kg (4.9%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.05 kg (2.4%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	6.7 g	45 min	3.5 %
Aroma (end of boil)	Citra	9 g	15 min	13.5 %
Whirlpool	Nelson Sauvín	9 g	0 min	11.2 %
Dry Hop	Citra	3 g	5 day(s)	13.5 %
Dry Hop	Rakau	10 g	5 day(s)	10.7 %

Yeasts

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