

Noc to powód, aby bać się pszenic

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **19**
- SRM **14.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **8.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.1 kg (53.7%)	65 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (19.5%)	65 %	16
Grain	Strzegom Wiedeński	0.4 kg (19.5%)	65 %	10
Grain	Karmelowy Czerwony	0.1 kg (4.9%)	75 %	59
Grain	Czekoladowy	0.05 kg (2.4%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	9 g	Mauribrew