

Rauchen Dunkel Weizen mit Śliwka Łącka

- Gravity **12.4 BLG**
- ABV ---
- IBU **24**
- SRM **14.8**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (29.9%)	79 %	22
Grain	Strzegom Pszeniczny	2.75 kg (54.9%)	81 %	6
Grain	Strzegom Pilzneński	0.5 kg (10%)	80 %	4
Grain	Strzegom Karmel 30	0.2 kg (4%)	75 %	30
Grain	Strzegom Czekoladowy 1200	0.06 kg (1.2%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11.6 %
Boil	Marynka	5 g	20 min	9.5 %
Boil	lunga	10 g	20 min	11.6 %