

Wiedeńska pszenica

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **14.2**
- 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 **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **56.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (53.6%)	82 %	4
Grain	Wiedeński	2 kg (35.7%)	79 %	8
Grain	Carahell	0.4 kg (7.1%)	77 %	25
Grain	Prażona pszenica IREKS	0.1 kg (1.8%)	1 %	1600
Adjunct	Łuska ryżowa	0.1 kg (1.8%)	1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	50 min	9.5 %
Boil	Centennial	30 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	300 ml	---