

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 | --- |