# DunkelWeizen 13,8BLG Iunga FM Gwoździe i Banany

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- Gravity **13.8 BLG**
- ABV **---**
- IBU **18**
- SRM **19.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 2 kg *(29.6%)* | 81 % | 4 |
| Grain | Pszeniczny | 3.66 kg *(54.1%)* | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg *(3.7%)* | 75 % | 30 |
| Grain | Płatki orkiszowe | 0.4 kg *(5.9%)* | 80 % | 4 |
| Grain | Strzegom Karmel 600 | 0.15 kg *(2.2%)* | 68 % | 601 |
| Grain | Weyermann - Carafa I | 0.15 kg *(2.2%)* | 70 % | 690 |
| Grain | Carafa III | 0.15 kg *(2.2%)* | 70 % | 1034 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Iunga | 25 g | 30 min | 11 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.