

#32 Für Deutschland

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **12.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **14 %**
- Size with trub loss **9.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **30 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.5 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **5.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (53.5%)	85 %	4
Grain	Wayermann - Monachijski typ I	0.7 kg (37.4%)	79 %	16
Grain	Weyermann - Melanoiden Malt	0.08 kg (4.3%)	81 %	70
Grain	Weyermann - Carawheat	0.06 kg (3.2%)	77 %	115
Grain	Weyermann - Dehusked Carafa III	0.03 kg (1.6%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	30 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
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Spice	Goździki	2 g	Boil	5 min
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Notes

- 2g goździków dodane po wyłączeniu palnika na 5min.
Dec 4, 2022, 1:12 AM