

Ciemne wędzone pszeniczne

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **19.7**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **53 C**, Time **5 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (49.8%)	80 %	3
Grain	Viking Munich Malt	0.7 kg (17.4%)	78 %	18
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (5%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.12 kg (3%)	68 %	1200
Grain	Viking Malt Wędzony gruszą	1 kg (24.9%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Slant	70 ml	Fermentum Mobile
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