

# Ciemny Weizenberg

- Gravity **16.4 BLG**
- ABV ---
- IBU **26**
- SRM **30.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **46.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **51.2C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **30.5 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount          | Yield | EBC  |
|-------|-------------------------------|-----------------|-------|------|
| Grain | Bruntal pszeniczny            | 8 kg (75.7%)    | 80 %  | 4.5  |
| Grain | Pilzneński klepiskowy Bruntal | 2 kg (18.9%)    | 80 %  | 4    |
| Grain | Strzegom Karmel 600           | 0.185 kg (1.8%) | 80 %  | 600  |
| Grain | Strzegom Czekoladowy ciemny   | 0.085 kg (0.8%) | 80 %  | 1200 |
| Grain | Jęczmień palony               | 0.3 kg (2.8%)   | 80 %  | 1100 |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Blanc      | 30 g   | 80 min | 8.3 %      |
| Boil    | Hallertau Mittelfruh | 20 g   | 20 min | 7.5 %      |
| Boil    | Hallertau Mittelfruh | 30 g   | 10 min | 7.5 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| FM21        | Wheat       | Liquid      | 200 ml        | fe                |
| WB06        | Wheat       | Dry         | 11.5 g        | safbrew           |