

Czarnakiężnik - Dunkelweizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **8**
- SRM **9.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **45 C**, Time **100 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **100 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.9 kg (37.6%)	85 %	4
Grain	Strzegom Pilzneński	1.3 kg (25.7%)	80 %	4
Grain	Pszeniczny	1 kg (19.8%)	83 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (11.9%)	79 %	22
Grain	Weyermann - Carawheat	0.2 kg (4%)	77 %	97
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	60 min	3.4 %
Boil	Hallertau Spalt Select	10 g	5 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	400 ml	Safbrew