

Dymisz

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **10.7**
- 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 **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **47 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **10 min** at **47C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (36%)	80 %	4
Grain	Weyermann pszeniczny jasny	2 kg (36%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (18%)	79 %	22
Grain	Carawheat (GR)	0.5 kg (9%)	68 %	79
Grain	Weyermann - Chocolate Wheat	0.05 kg (0.9%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	10 min	4.5 %
Boil	Hallertau	20 g	50 min	4.5 %
Boil	Hallertau	10 g	75 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis