

Mocniejszy poranek

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **23.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny viking malt	1.5 kg (51.7%)	82 %	4
Grain	Słód pilzneński viking malt	1.2 kg (41.4%)	80 %	4
Grain	Strzegom Barwiący	0.05 kg (1.7%)	68 %	1300
Słód barwiący dodany po przerwie dekstrynującej				
Grain	Strzegom Karmel 600	0.1 kg (3.4%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1.7%)	68 %	1200
Słód barwiący dodany po przerwie dekstrynującej				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	6 g	Fermentis