

# Nocny skrót pszespola

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **18.5**
- 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 **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **43 C**, Time **30 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **35 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Carahell              | 0.5 kg (10.2%) | 77 %  | 26  |
| Grain | Monachijski           | 1.3 kg (26.5%) | 80 %  | 16  |
| Grain | Pszeniczny            | 2 kg (40.8%)   | 85 %  | 4   |
| Grain | Oak Smoked Wheat Malt | 0.3 kg (6.1%)  | 74 %  | 6   |
| Grain | Pilsner Malt          | 0.5 kg (10.2%) | 80 %  | 4   |
| Grain | Chocolate Wheat Malt  | 0.3 kg (6.1%)  | 74 %  | 788 |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Northern Brewer | 10 g   | 60 min | 9 %        |
| Aroma (end of boil) | Chinook         | 5 g    | 10 min | 13 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                       |       |     |      |                 |
|---------------------------------------|-------|-----|------|-----------------|
| Mangrove Jack's<br>M20 Bavarian Wheat | Wheat | Dry | 10 g | Mangrove Jack's |
|---------------------------------------|-------|-----|------|-----------------|

## Notes

- przerwa ferulikowa tylko dla pszenicy  
*Nov 10, 2017, 1:53 PM*