

sztalkwajcen

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **21.3**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **42 C**, Time **120 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **120 min** at **42C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	2 kg (58.8%)	82 %	5
Grain	Weyermann - Pale Ale Malt	1.2 kg (35.3%)	85 %	7
Adjunct	Rice Hulls	0 kg	10 %	0
Grain	Weyermann - Carafa II	0.05 kg (1.5%)	70 %	837
Grain	Jęczmień palony	0.15 kg (4.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	90 min	15.5 %
Whirlpool	Warrior	20 g	15 min	15.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Cascade	25 g	3 day(s)	6 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile