

test

- Gravity **5.6 BLG**
- ABV ---
- IBU ---
- SRM **42.9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Steps

- Temp **43 C**, Time **30 min**
- Temp **62 C**, Time **20 min**

Mash step by step

- Heat up **5.1 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **20 min** at **62C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Karmel 600 | 0.7 kg (41.2%) | 68 % | 601 |
| Grain | Strzegom Monachijski typ II | 1 kg (58.8%) | 79 % | 22 |