

#13 Sylwestrowy Dunkelweizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **22.1**
- 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 **1.4 liter(s)**
- Total mash volume **1.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (88.3%)	80 %	30
Grain	Jęczmień palony	0.25 kg (6.5%)	55 %	985
Grain	Weyermann - Carawheat	0.2 kg (5.2%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Boil	Chinook	15 g	10 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	200 ml	Safbrew

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
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