

#4 Late Night Delight v2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **26.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Przeniczny	2 kg (50%)	80 %	4
Grain	Strzegom Pilżeński	1 kg (25%)	80 %	4
Adjunct	Strzegom Przenica Prażona	0.5 kg (12.5%)	--- %	1000
Adjunct	Łuski ryżowe	0.5 kg (12.5%)	--- %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	8 g	15 min	8.5 %
Boil	Admiral	10 g	15 min	13.3 %
Boil	Sorachi Ace	17 g	5 min	12 %
Aroma (end of boil)	Admiral	25 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Fermentis