

## #4 Late Night Delight

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- Gravity **13.8 BLG**
- ABV ---
- IBU **21**
- SRM **22**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Przeniczny	1.5 kg (50%)	80 %	4
Grain	Strzegom Pilżeński	0.4 kg (13.3%)	80 %	4
Adjunct	Strzegom Przenica Prażona	0.1 kg (3.3%)	--- %	1000
Grain	Strzegom Słód Bursztynowy	0.5 kg (16.7%)	80 %	45
Grain	Weyermann - Carapils	0.5 kg (16.7%)	72 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	30 min	8.5 %
Boil	Waimea	10 g	15 min	15.3 %
Aroma (end of boil)	Tettnang	5 g	5 min	2.3 %
Aroma (end of boil)	Sovereign	5 g	5 min	4.9 %
Dry Hop	Waimea	20 g	3 day(s)	15.3 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Gozdawa Fruit Blanche FBG1	Wheat	Dry	10 g	Gazdowa