

AfterYear

- Gravity **13.1 BLG**
- ABV ---
- IBU **17**
- SRM **25**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

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

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Carafa I Special | 0.1 kg (2.8%) | 80 % | 900 |
| Grain | Weyermann - Carawheat | 2 kg (56.3%) | 77 % | 110 |
| Grain | Weyermann - Diastatyczny | 0.2 kg (5.6%) | 80 % | 2 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (28.2%) | 81 % | 4 |
| Grain | Weyermann - Orkiszowy | 0.25 kg (7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Whirlpool | Waimea | 10 g | 0 min | 15.3 % |
| Aroma (end of boil) | Waimea | 20 g | 10 min | 15.3 % |
| Dry Hop | Waimea | 30 g | 7 day(s) | 15.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|------|---------|
| fruit blanche | Wheat | Dry | 10 g | gazdawa |
|---------------|-------|-----|------|---------|