

Dunkelweizen

- Gravity **12.1 BLG**
- ABV ---
- IBU **11**
- SRM **20.2**
- 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 **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Strzegom pszeniczny | 2.5 kg (56.5%) | 75 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (22.6%) | 75 % | 15 |
| Grain | Strzegom Pilzneński | 0.5 kg (11.3%) | 78 % | 4 |
| Grain | Strzegom Karmel 300 | 0.4 kg (9%) | 70 % | 300 |
| Grain | Strzegom Barwiący | 0.025 kg (0.6%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnat | 5 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 3.6 % |
| Boil | Tettnanger | 25 g | 10 min | 1.7 % |

Yeasts

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

| | | | | |
|--------------------------|-------|-----|------|-----------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 12 g | Mauribrew |
|--------------------------|-------|-----|------|-----------|

Notes

- Burzliwa 20oC 7 dni,
Cicha 21oC, 7 dni
Mar 23, 2016, 6:26 PM