

Dunkelweizen

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **23.9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (26.8%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (53.6%)	81 %	6
Grain	Monachijski	0.6 kg (10.7%)	80 %	16
Grain	Strzegom Karmel 600	0.3 kg (5.4%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.8%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile

Notes

- Słody ciemne wrzucić na 15 minut do zacieru
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