

# Dunkelweizen dla biedaków

- Gravity **13.8 BLG**
- ABV ---
- IBU **24**
- SRM **21.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Wheat Malt         | 3 kg (50%)     | 83 %  | 5    |
| Grain | Viking Pale Ale malt      | 2.5 kg (41.7%) | 80 %  | 5    |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (1.7%)  | 68 %  | 1201 |
| Grain | Strzegom Karmel 600       | 0.4 kg (6.7%)  | 68 %  | 601  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 15 g   | 30 min | 10 %       |
| Boil                | Jaryllo | 15 g   | 10 min | 15.7 %     |
| Aroma (end of boil) | Pilgrim | 15 g   | 10 min | 10 %       |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale WB-06 | Wheat | Dry  | 11 g   | Safale     |