

Głęboki Brąz

- Gravity **13.1 BLG**
- ABV ---
- IBU **27**
- SRM **22.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2 kg (43%)	85 %	5
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (21.5%)	81 %	4
Grain	Weyermann - Light Munich Malt	1 kg (21.5%)	82 %	22
Grain	Weyermann - Carawheat	0.5 kg (10.8%)	77 %	115
Grain	Weyermann - Chocolate Wheat	0.15 kg (3.2%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Slant	50 ml	Mangrove Jack's