

#5 Bełt Egzorcysty - American Dunkelweizen

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **47**
- SRM **17.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **47 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **50.9C**
- Add grains
- Keep mash **15 min** at **47C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (46.1%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (23%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4.6%)	68 %	1200
Grain	Płatki orkiszowe	0.2 kg (9.2%)	80 %	4
Grain	Płatki owsiane	0.2 kg (9.2%)	85 %	3
Grain	Strzegom Monachijski typ I	0.17 kg (7.8%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	6 g	60 min	13 %
Boil	Cascade	4 g	60 min	6 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %
Whirlpool	Waimea	10 g	30 min	17 %

Whirlpool	Saaz (Czech Republic)	10 g	30 min	4.5 %
Dry Hop	Saaz (Czech Republic)	10 g	4 day(s)	4.5 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---
Drożdże 3 kolonia, po #3 Czarnuchu (Dry Stout) i #4 Amerykański Pies (AIPA).				

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	8 g	Mash	60 min

Notes

- Drożdże 3 kolonia, po Stoucie i AIPA.
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