

Ciemny łan

- Gravity **15.2 BLG**
- ABV ---
- IBU **19**
- SRM **20.8**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **46 C**, Time **15 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 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 (38.5%)	81 %	6
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (15.4%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Karmelowy Pszeniczny Strzegom	1 kg (15.4%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	30 g	50 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	fermentis