

CuWheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **15.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **15 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **15 min** at **100C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.5 kg (50%)	83 %	5
Grain	Viking Munich Malt	1 kg (33.3%)	78 %	24
Grain	Briess - Caracrysal Wheat Malt	0.25 kg (8.3%)	78 %	108
Grain	Strzegom Karmel 300	0.25 kg (8.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Whirlpool	Lublin (Lubelski)	10 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.4 g	Safbrew