

Doppeldunkelweizen :)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **22.5**

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 **2.7 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--|----------------|-------|-----|
| Grain | Viking Malt - Pale Ale | 1.4 kg (22.7%) | 80 % | 7 |
| Grain | Malteroup - Słód pszeniczny | 3 kg (48.5%) | 85 % | 4 |
| Grain | Viking Malt - Strzegom - Czekoladowy jasny | 0.5 kg (8.1%) | 68 % | 400 |
| Grain | Viking Malt - Strzegom - Karmel 600 | 0.25 kg (4%) | 68 % | 601 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (8.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.53 kg (8.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 30 min | 7.8 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 12.8 % |
| Aroma (end of boil) | Marynka | 20 g | 10 min | 7.8 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Gozdawa BW11 | Wheat | Slant | 1000 ml | --- |