

# dunkel wajcen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **17.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (55.6%)	85 %	4
Grain	Strzegom Monachijski typ II	1.15 kg (31.9%)	79 %	22
Grain	Special B Malt	0.25 kg (6.9%)	65.2 %	315
Grain	Carafa II	0.1 kg (2.8%)	70 %	812
Adjunct	Rice Hulls	0.1 kg (2.8%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Wheat	Dry	11 g	tb