

dunkelweizen 1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **9**
- SRM **24.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pszeniczny | 2.5 kg (54.3%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (10.9%) | 80 % | 5 |
| Grain | Caramunich® typ I | 0.7 kg (15.2%) | 73 % | 80 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (6.5%) | 68 % | 1200 |
| Grain | Monachijski | 0.6 kg (13%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 15 g | 30 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 11 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Flavor | ksylitol | 200 g | Secondary | 3 day(s) |

Notes

- fermentacja od 21 do 22 stopni celcjusza
ksylitol dodać w trakcie fermentacji
Jun 20, 2019, 2:40 AM