

Dunkelweizen

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **6**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.05 kg (51.2%)	85 %	4
Grain	Strzegom Monachijski typ II	0.55 kg (26.8%)	79 %	22
Grain	Pilzneński	0.4 kg (19.5%)	81 %	4
Grain	Barwiący	0.02 kg (1%)	77 %	26
Grain	Carahell	0.03 kg (1.5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	3.3 g	Gozdawa

Notes

- Kroki zacierania dotyczą tylko barwiącego i monachijskiego II (reszta w garze z hefeweizenem)
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