

Hoppy Black Weizen

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **35.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **53 C**, Time **5 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **53C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Wheat Malt | 2 kg (35.8%) | 82 % | 5 |
| Grain | BESTMALZ - Best Heidelberg | 1.6 kg (28.7%) | 80.5 % | 3 |
| Grain | BESTMALZ - Best Wheat Malt Dark | 1 kg (17.9%) | 81 % | 18 |
| Grain | Pszeniczny Czekoladowy | 0.28 kg (5%) | 65 % | 1050 |
| Grain | Weyermann - Carawheat | 0.25 kg (4.5%) | 77 % | 125 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.6%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.15 kg (2.7%) | 55 % | 1050 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.8%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|---------------------|-------------|------|--------|-------|
| Boil | Ariana | 10 g | 60 min | 10 % |
| Boil | Ariana | 20 g | 15 min | 10 % |
| Boil | Huell Melon | 25 g | 15 min | 6.5 % |
| Aroma (end of boil) | Ariana | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Huell Melon | 25 g | 5 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| W-68 | Wheat | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 5 g | Boil | 60 min |
| Water Agent | kreda | 4 g | Boil | 5 min |
| Fining | whirlflock | 1 g | Boil | 10 min |

Notes

- Z 15,5 do 4
Brak zakwaszania.
Palone przy 72°
17-18-22 C
Ariana: czarna porzeczka, brzoskwinie, owoce tropikalne, grejpfrut, agrest, cytrusów, nuty wanilii, sok pomarańczowy, arbuź, banan, mango, pigwa, truskawka i jeżyna.

Huel melon: poziomki, morela anyż, herbata owocowa, owoce tropikalne, melon.
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