

# Kwiczot

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **10.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (66.7%)	80 %	3
Grain	Weyermann - Caraamber	0.5 kg (16.7%)	75 %	65
Grain	Viking Malt Wędzony Czereśnią	0.3 kg (10%)	82 %	10
Grain	Karmelowy żytni Strzegom	0.2 kg (6.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	3.7 %
Boil	Puławski	25 g	60 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO WHEAT	Wheat	Dry	11 g	browin

## Notes

- 1 Warka  
29 II Warzenie  
8 III Cicha Fermentacja  
14 III Butelkowanie

2,5 BLG

*May 5, 2020, 12:00 PM*