

# Nocny skrót pszespola

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **18.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **43 C**, Time **30 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **30 min** at **43C**
- Keep mash **35 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carahell	0.5 kg (10.2%)	77 %	26
Grain	Monachijski	1.3 kg (26.5%)	80 %	16
Grain	Pszeniczny	2 kg (40.8%)	85 %	4
Grain	Oak Smoked Wheat Malt	0.3 kg (6.1%)	74 %	6
Grain	Pilsner Malt	0.5 kg (10.2%)	80 %	4
Grain	Chocolate Wheat Malt	0.3 kg (6.1%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	10 g	60 min	9 %
Aroma (end of boil)	Chinook	5 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's
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## Notes

- przerwa ferulikowa tylko dla pszenicy  
*Nov 10, 2017, 1:53 PM*