

Schops

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **13**
- SRM **7.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 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 **70 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pszeniczny crisp | 1.5 kg (50%) | 85 % | 4 |
| Grain | Pilzneński bestmalz | 0.5 kg (16.7%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (16.7%) | 79 % | 45 |
| Grain | Briess - Carapils Malt | 0.3 kg (10%) | 74 % | 3 |
| Grain | Bestmalz Wiedeński | 0.2 kg (6.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 6 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 8 g | Fermentis |