

weizendu

- Gravity **11.2 BLG**
- ABV ---
- IBU **13**
- SRM **12.9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **49.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **35 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|-----------------|-------|-----|
| Grain | Pszeniczny | 1.55 kg (40.8%) | 85 % | 4 |
| Grain | Pilzniejszy | 2 kg (52.6%) | 81 % | 4 |
| Grain | Strzegom 600 | 0.25 kg (6.6%) | 70 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Summit | 6 g | 30 min | 17 % |
| Boil | Tradition | 5 g | 60 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| wb 06 | Wheat | Slant | 100 ml | --- |