Wiewiórka z Bawarii (wg Tomasza Kopyry & BA)

- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **9.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Strzegom	0.98 kg *(32.2%)*	--- %	4
Grain	Słód pszeniczny jasny Viking Malt	1.42 kg *(46.7%)*	82 %	5
Grain	Słód Monachijski ciemny typ II	0.45 kg *(14.8%)*	78 %	22
Grain	Słód Carawheat	0.15 kg *(4.9%)*	68 %	130
Grain	Słó pszeniczny czekoladowy	0.04 kg *(1.3%)*	65 %	1050

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel Lubelski	15 g	70 min	4.4 %
Boil	Chmiel Lubelski	7.5 g	30 min	4.4 %
Aroma (end of boil)	Chmiel Lubelski	7.5 g	5 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM41 Gwoździe i Banany	Wheat	Slant	1 ml	Fermentum Mobile
Gęstwa po pszenicznym dymionym. W lodówce 18 dni po zebraniu. Nie zmierzona ilość.				

Notes

- Przepis z:
  https://www.browar.biz/forum/showpost.php?p=753933&postcount=49
  Nov 24, 2018, 11:19 PM