

# Ciemna pszenica

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **12.7**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.8 kg (60.2%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (32.3%)	80 %	4
Grain	Caramunich® typ I	0.25 kg (5.4%)	73 %	100
Grain	Carafa II	0.1 kg (2.2%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile