

Ciemna pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **21.5**
- 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 **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (57.1%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (28.6%)	79 %	10
Grain	Carahell	0.3 kg (8.6%)	77 %	26
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.7%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	17 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	10 min
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Notes

- Podgrzać wodę do 47 °C zasyp
Końcowe dziesięć minut 72 °C dodać słody barwiące
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