

# Ciemna Strona Księżycyca

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **14.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **11.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **82 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.7 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.86 kg (27.3%)	85 %	4
Grain	Pilzneński	0.68 kg (21.6%)	81 %	4
Grain	Monachijski	0.619 kg (19.7%)	80 %	16
Grain	Carahell	0.186 kg (5.9%)	77 %	26
Grain	Special B Malt	0.155 kg (4.9%)	65.2 %	315
Grain	Strzegom Czekoladowy 1200	0.035 kg (1.1%)	68 %	1202
Grain	Acid Malt	0.025 kg (0.8%)	58.7 %	6
Liquid Extract	WES ekstrakt słodowy jasny	0.29 kg (9.2%)	80 %	---
Sugar	Brown Sugar, Light	0.3 kg (9.5%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM40 Pszeniczny Łan	Wheat	Slant	1600 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	10 min