

ciemne pszeniczne

- Gravity **11.9 BLG**
- ABV ---
- IBU **41**
- SRM **20.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **45 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **60 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (23.3%)	85 %	4
Grain	Weyermann pszeniczny jasny	1 kg (23.3%)	80 %	6
Grain	Strzegom Monachijski typ II	2 kg (46.5%)	79 %	22
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.3%)	73 %	1001
Grain	Strzegom Karmel 150	0.2 kg (4.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb06	Wheat	Dry	5 g	sf

Extras

Type	Name	Amount	Use for	Time
Flavor	sliwka	200 g	Secondary	4 day(s)