

# Pszeniczne ciemne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **13.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (53.7%)	85 %	4
Grain	Monachijski	0.8 kg (19.5%)	80 %	16
Grain	Strzegom Wiedeński	0.8 kg (19.5%)	79 %	10
Grain	Karmelowy Czerwony	0.2 kg (4.9%)	75 %	59
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.4%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	20 g	Safbrew

## Notes

- Nieudane - posmak papierosowy  
*Apr 23, 2022, 2:21 PM*