

# Pszeniczne Przyciemnione

- Gravity **12.9 BLG**
- ABV ---
- IBU **13**
- SRM **12.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (54.1%)	80 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (27%)	79 %	16
Grain	Strzegom Pilzneński	0.5 kg (9%)	80 %	4
Grain	Strzegom Karmel 150	0.35 kg (6.3%)	75 %	150
Grain	Weyermann - Abbey Malt	0.2 kg (3.6%)	50 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	34 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Slant	200 ml	---