

# Pszeniczne Ciemne

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **16.3**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.2 kg (47.8%)	82 %	5
Grain	Monachijski	0.8 kg (17.4%)	80 %	16
Grain	Strzegom Wiedeński	0.8 kg (17.4%)	79 %	10
Grain	Strzegom Karmel 600	0.2 kg (4.3%)	68 %	601
Grain	Czekoladowy	0.1 kg (2.2%)	60 %	788
Grain	Pszenica niesłodowana	0.5 kg (10.9%)	75 %	3

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mauribrew Weiss Y1433	Wheat	Dry	11 g	Mauribrew
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### Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	300 g	Mash	0 min

### Notes

- Przy zacieraniu w 72 st. C przez 45, zacierać do negatywnej próby jodowej. Po tym kroku dodać słód czekoladowy  
*Nov 18, 2019, 6:28 PM*
- Fermentacja burzliwa 16-20 st. C 7-10 dni  
Brak fermentacji cichej

Po 10 dniach leżakowania piwo zdatne do spożycia  
*Nov 18, 2019, 6:28 PM*