Czarna Pszenica v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **19.2**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt Dark	3 kg *(40.3%)*	82 %	18
Grain	Strzegom Monachijski typ II	2.2 kg *(29.5%)*	79 %	22
Grain	Strzegom Pilzneński	2 kg *(26.8%)*	80 %	4
Grain	Carafa III	0.25 kg *(3.4%)*	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	37 g	33 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.