

# Pszeniczne Ciemne

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **18.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **20 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 **16.9 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **20 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount          | Yield  | EBC  |
|-------|--------------------|-----------------|--------|------|
| Grain | Pszeniczny         | 2.75 kg (53.6%) | 82 %   | 4    |
| Grain | Monachijski        | 1 kg (19.5%)    | 79 %   | 16   |
| Grain | Strzegom Wiedeński | 1 kg (19.5%)    | 79 %   | 6    |
| Grain | Karmelowy ciemny   | 0.25 kg (4.9%)  | 68 %   | 650  |
| Grain | Czekoladowy        | 0.13 kg (2.5%)  | 72.7 % | 1000 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 60 min | 4 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry  | 10 g   | Mangrove Jack's |

## Notes

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

- Ciemny słód dodać na etapie 72C 15min.  
FERMENTACJA : Burzliwa: 16-20°C, 10 dni  
FERMENTACJA : Cicha: 16-20°C, 7 dni  
Butelkować z użyciem 6g glukozy na 1L piwa.  
*Jul 27, 2022, 12:55 PM*