Dunkel mało pszenicy

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **22.5**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **49.3 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **56 C**, Time **10 min**
- Temp **68 C**, Time **35 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **35.2 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **56C**
- Keep mash **35 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **48.5 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg *(23.7%)*	85 %	4
Grain	Briess - Pilsen Malt	4 kg *(27.1%)*	80.5 %	2
Grain	Strzegom Karmel 300	0.3 kg *(2%)*	70 %	400
Grain	Caraaroma	0.35 kg *(2.4%)*	78 %	400
Grain	Biscuit Malt	0.38 kg *(2.6%)*	79 %	45
Grain	Czekoladowy	0.35 kg *(2.4%)*	60 %	788
Grain	Melanoiden Malt	1 kg *(6.8%)*	80 %	39
Grain	Monachijski	1.5 kg *(10.1%)*	80 %	16
Grain	Cara-Pils/Dextrine	1 kg *(6.8%)*	72 %	4
Grain	Strzegom Karmel 150	1 kg *(6.8%)*	75 %	150
Grain	Special B Castle	0.7 kg *(4.7%)*	70 %	350
Sugar	Cukier	0.7 kg *(4.7%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid

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

Boil	Marynka	35 g	60 min	8 %
Boil	Sybilla	30 g	60 min	6.9 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	360 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	4 g	Mash	1 min