PSZENICZNE CIEMNE

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **17.7**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **20.1 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 **14.3 liter(s)** of strike water to **48.8C**
- 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 **25.3 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.75 kg *(48%)*	85 %	4
Grain	Strzegom Monachijski typ I	1 kg *(17.5%)*	79 %	16
Grain	Strzegom Wiedeński	1 kg *(17.5%)*	79 %	10
Grain	Strzegom Karmel 600	0.25 kg *(4.4%)*	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.13 kg *(2.3%)*	68 %	1200
Grain	Strzegom Pilzneński	0.6 kg *(10.5%)*	80 %	4

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safbrew WB-06	Wheat	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloct	1.25 g	Boil	10 min

Notes

- słody ciemne na ostatnie 15 min zacierania
  Apr 6, 2020, 8:56 PM