

## #2 Pszeniczne Ciemne

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **29.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pszeniczny                     | 2.5 kg (41.7%) | 85 %  | 4    |
| Grain | Monachijski                    | 1 kg (16.7%)   | 80 %  | 16   |
| Grain | Strzegom Wiedeński             | 1 kg (16.7%)   | 79 %  | 10   |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.5 kg (8.3%)  | 68 %  | 1200 |
| Grain | Strzegom<br>Monachijski typ II | 1 kg (16.7%)   | 79 %  | 22   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 50 min | 4.8 %      |

### Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 10.12 g | Fermentis  |