

Ciemna pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **21.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **32 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-------------|--------|------|
| Grain | Pszeniczny | 5 kg (50%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 4 kg (40%) | 80.5 % | 2 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5%) | 73 % | 1001 |
| Grain | Special B Malt | 0.5 kg (5%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23.4 g | Safale |