

# Ciemna pszenica dobra na późnojesienne słoty

- Gravity **11.2 BLG**
- ABV ---
- IBU **15**
- SRM **20.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **42 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **68 C**, Time **45 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **10 min** at **62C**
- Keep mash **45 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (24.4%)	81 %	6
Grain	pszeniczny ciemny steinbach	1 kg (24.4%)	80 %	16
Grain	Strzegom Pale Ale	1.5 kg (36.6%)	79 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.4%)	73 %	1001
Grain	Strzegom Monachijski typ II	0.3 kg (7.3%)	79 %	22
Grain	Special B Malt	0.1 kg (2.4%)	65.2 %	315
Grain	Strzegom Karmel 150	0.1 kg (2.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	3.8 %
Aroma (end of boil)	Lomik	35 g	5 min	3.8 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM40 Pszeniczny Łan	Wheat	Slant	150 ml	Fermentum Mobile