

# Ciemnia Pszeniczna

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **26.9**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **11.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (43.5%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (43.5%)	81 %	6
Grain	Strzegom Karmel 600	0.25 kg (10.9%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.05 kg (2.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4 g	60 min	13.5 %
Aroma (end of boil)	Perle	5 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich Classic Wheat Beer	Wheat	Slant	500 ml	Lallemand