

# Czarna Pszenica

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- Gravity **13.1 BLG**
- ABV ---
- IBU **20**
- SRM **28.2**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	3 kg (50%)	81 %	6
Grain	Carafa III	0.3 kg (5%)	70 %	1034
Grain	Weyermann - Carawheat	0.2 kg (3.3%)	77 %	97
Grain	Strzegom Pilzneński	1.5 kg (25%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	55 min	5.5 %