

# Pszenica ciemniej

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **7.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dark Wheat Malt	2.3 kg (41.4%)	85 %	14
Grain	Strzegom Pilzneński	3 kg (54.1%)	80 %	4
Grain	Viking Karmel 150	0.25 kg (4.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet NZ	15 g	50 min	11.7 %
Aroma (end of boil)	Green Bullet NZ	15 g	10 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb - 06	Wheat	Dry	11.5 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	Łuska Ryżowa	150 g	Mash	5 min
Fining	whirlfloc	1.25 g	Boil	10 min