

## Pszeniczne ciemne 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **19.3**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **44 C**, Time **40 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann pszeniczny ciemny | 1 kg (21.1%)   | 85 %  | 14   |
| Grain | Strzegom Pszeniczny         | 1 kg (21.1%)   | 81 %  | 6    |
| Grain | Strzegom Pilzneński         | 2 kg (42.1%)   | 80 %  | 4    |
| Grain | Weyermann - Carawheat       | 0.5 kg (10.5%) | 77 %  | 97   |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.3%) | 68 %  | 1200 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |
| Boil    | East Kent Goldings | 20 g   | 10 min | 5.1 %      |

### Yeasts

| Name                   | Type  | Form | Amount | Laboratory |
|------------------------|-------|------|--------|------------|
| Fermentis Safale WB-06 | Wheat | Dry  | 11.5 g | Fermentis  |