

## #5 Pszeniczne dymione

- Gravity **15 BLG**
- ABV ---
- IBU **23**
- SRM **16.7**
- Style **Dunkelweizen**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **42 C**, Time **30 min**
- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **65C**
- Keep mash **50 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (30.3%)	81 %	6
Grain	Weyermann pszeniczny ciemny	0.4 kg (6.1%)	80 %	16
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (15.2%)	80 %	4
Grain	Carahell	0.5 kg (7.6%)	77 %	26
Grain	Strzegom Monachijski typ II	0.6 kg (9.1%)	79 %	22
Grain	Grodziski pszeniczny wędzony dębem	1 kg (15.2%)	80 %	3
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.5 %
Boil	Lublin (Lubelski)	35 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Slant	100 ml	---