

## #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 | ---        |