

## BA Pszeniczne ciemne 13 Blg (dunkelweizer)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **11.4**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **48.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	1.9 kg (46.6%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1.28 kg (31.4%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.6 kg (14.7%)	80 %	20
Grain	Weyermann - Carawheat	0.2 kg (4.9%)	77 %	97
Grain	Chocolate Malt (UK)	0.1 kg (2.5%)	73 %	887

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	10 g	70 min	8.3 %
Boil	Comet	10 g	30 min	8.3 %
Boil	Comet	10 g	5 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale WB-6	Wheat	Dry	11.5 g	---
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