

# Ciemna pszenica

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **12.7**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC  |
|-------|---------------------|----------------|-------|------|
| Grain | Pszeniczny          | 2.8 kg (60.2%) | 85 %  | 4    |
| Grain | Strzegom Pilzneński | 1.5 kg (32.3%) | 80 %  | 4    |
| Grain | Caramunich® typ I   | 0.25 kg (5.4%) | 73 %  | 100  |
| Grain | Carafa II           | 0.1 kg (2.2%)  | 70 %  | 1100 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 60 min | 10.5 %     |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |