

# Ciemna pszenica

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **13**
- SRM **21.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount      | Yield  | EBC  |
|-------|----------------------------------|-------------|--------|------|
| Grain | Pszeniczny                       | 5 kg (50%)  | 85 %   | 4    |
| Grain | Briess - Pilsen Malt             | 4 kg (40%)  | 80.5 % | 2    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5%) | 73 %   | 1001 |
| Grain | Special B Malt                   | 0.5 kg (5%) | 65.2 % | 315  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23.4 g | Safale     |