

Ciemna Pszenica

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **19.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	weyerman pszeniczny ciemny	2 kg (42.6%)	80 %	16
Grain	Strzegom Monachijski typ II	1 kg (21.3%)	79 %	22
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (10.6%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.3%)	68 %	1200
Grain	Pilzneński	1 kg (21.3%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew