

Ciemna Pszenica

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **25.6**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **51.2C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Monachijski Ciemny, Viking Malt	1.7 kg (26.2%)	80 %	22
Grain	Słód Pilzneński, Viking Malt	1 kg (15.4%)	79 %	4
Grain	Pale Amber	0.4 kg (6.2%)	75 %	70
Grain	Pszeniczny Czekoladowy	0.4 kg (6.2%)	73 %	1050

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hersbrucker	35 g	60 min	4 %
Boil	Hersbrucker	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3638 Bavarian Wheat	Wheat	Slant	500 ml	Wyeast

Notes

- Wysładzenie w 78 stopniach.
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