

# CIEMNE PSZENICZNE + ekstrakt

- Gravity **13.1 BLG**
- ABV ---
- IBU **17**
- SRM **16.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **52 C**, Time **25 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **25 min** at **52C**
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type           | Name                                | Amount         | Yield | EBC  |
|----------------|-------------------------------------|----------------|-------|------|
| Grain          | Strzegom Monachijski typ II         | 1.6 kg (28%)   | 79 %  | 22   |
| Grain          | Wheat Malt, Dark                    | 2 kg (35%)     | 82 %  | 18   |
| Grain          | Wheat Malt, White                   | 1 kg (17.5%)   | 85 %  | 5    |
| Grain          | Caramunich® typ I                   | 0.25 kg (4.4%) | 73 %  | 80   |
| Grain          | Carawheat                           | 0.25 kg (4.4%) | 68 %  | 125  |
| Grain          | Pszeniczny Czekoladowy              | 0.12 kg (2.1%) | 73 %  | 1001 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 0.5 kg (8.7%)  | 80 %  | 30   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Northern Brewer | 15 g   | 90 min | 9 %        |
| Boil    | Tettnang        | 15 g   | 15 min | 4 %        |

## Yeasts

| Name                                  | Type  | Form | Amount | Laboratory      |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's<br>M20 Bavarian Wheat | Wheat | Dry  | 10 g   | Mangrove Jack's |

## Notes

- z ekstraktem pszenicznym bo mi został...  
Ilość brzezki nastawnej 23.9 L  
Ilość piwa przed chmieleniem na zimno 23.2 L  
*Apr 23, 2017, 12:12 PM*