

Ciemnia Pszeniczna

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **26.9**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **11.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **11.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 1 kg (43.5%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (43.5%) | 81 % | 6 |
| Grain | Strzegom Karmel 600 | 0.25 kg (10.9%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (2.2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 4 g | 60 min | 13.5 % |
| Aroma (end of boil) | Perle | 5 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|-------|--------|------------|
| Munich Classic Wheat Beer | Wheat | Slant | 500 ml | Lallemand |