

Pszeniczne ciemne

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **29**
- SRM **13.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (17.4%)	80 %	4
Grain	Strzegom Monachijski typ II	1.2 kg (17.4%)	79 %	22
Grain	Pszeniczny	3 kg (43.5%)	85 %	4
Grain	Viking melanoidynowy	0.6 kg (8.7%)	75 %	60
Grain	Płatki owsiane	0.8 kg (11.6%)	85 %	3
Woryginale był jęczmień niesłodowany 0,4 kg.				
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985
Dodać na końcu po negatywnej próbie jodowej.				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.8 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	22 g	Safbrew
Lub gęstwa.				