

# Pszeniczne ciemne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **13.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Pszeniczny                | 2.2 kg (53.7%) | 85 %  | 4    |
| Grain | Monachijski               | 0.8 kg (19.5%) | 80 %  | 16   |
| Grain | Strzegom Wiedeński        | 0.8 kg (19.5%) | 79 %  | 10   |
| Grain | Karmelowy Czerwony        | 0.2 kg (4.9%)  | 75 %  | 59   |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (2.4%)  | 68 %  | 1202 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 20 g   | Safbrew    |

## Notes

- Nieudane - posmak papierosowy  
*Apr 23, 2022, 2:21 PM*