

Pszeniczne Ciemne

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **12**
- SRM **23.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Pszeniczny | 2.2 kg (47.3%) | 85 % | 4 |
| Grain | Monachijski | 0.8 kg (17.2%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.8 kg (17.2%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.3%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (5.4%) | 68 % | 1202 |
| Grain | Płatki pszeniczne | 0.4 kg (8.6%) | 85 % | 3 |

Hops

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

Yeasts

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