

# Pszeniczne Ciemności (Pszeniczne Ciemne 12 BLG TwojBrowar.PL)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **15**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **47.3C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## 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	Strzegom Czekoladowy ciemny	0.1 kg (2.4%)	68 %	1200
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (4.9%)	79 %	130

## 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	11 g	Safbrew

## Notes

- Słody ciemne dodać w przerwie "72 stopnie - 15 minut".  
*Jun 3, 2017, 11:19 AM*