Ciemna pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **21.1**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **32 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg *(50%)*	85 %	4
Grain	Briess - Pilsen Malt	4 kg *(40%)*	80.5 %	2
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg *(5%)*	73 %	1001
Grain	Special B Malt	0.5 kg *(5%)*	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23.4 g	Safale