Pszeniczne ciemne

- Gravity **11.7 BLG**
- ABV **---**
- IBU **13**
- SRM **22.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **48.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 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 **21.5 liter(s)** of strike water to **48C**
- 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 **34 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.85 kg *(53.6%)*	85 %	4
Grain	Monachijski	1.4 kg *(19.5%)*	80 %	16
Grain	Wiedeński	1.4 kg *(19.5%)*	79 %	10
Grain	Strzegom Karmel	0.35 kg *(4.9%)*	68 %	601
Grain	Czekoladowy	0.18 kg *(2.5%)*	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	19.25 g	Safbrew

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.