

# Ciemna pszenica

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **18.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (35.7%)	79 %	22
Grain	Pilzneński	0.3 kg (10.7%)	81 %	4
Grain	Pszeniczny	1.3 kg (46.4%)	85 %	4
Grain	Strzegom Karmel 300	0.1 kg (3.6%)	70 %	299
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (3.6%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	45 min	5 %