

# 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 %        |