

# Ciemne P

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **21.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **46.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (53.3%)	80 %	16
Grain	Pszeniczny	1.5 kg (40%)	85 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (6.7%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	40 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew