

Ciemne pszeniczne

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **40**
- SRM **15.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pszeniczny | 2.2 kg (52.6%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.8 kg (19.1%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (19.1%) | 79 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (6%) | 73 % | 120 |
| Grain | Strzegom Czekoladowy ciemny | 0.13 kg (3.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |