

# Dunkel mała pszenicy

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **22.5**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **49.3 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **56 C**, Time **10 min**
- Temp **68 C**, Time **35 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **35.2 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **56C**
- Keep mash **35 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **48.5 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (23.7%)	85 %	4
Grain	Briess - Pilsen Malt	4 kg (27.1%)	80.5 %	2
Grain	Strzegom Karmel 300	0.3 kg (2%)	70 %	400
Grain	Caraaroma	0.35 kg (2.4%)	78 %	400
Grain	Biscuit Malt	0.38 kg (2.6%)	79 %	45
Grain	Czekoladowy	0.35 kg (2.4%)	60 %	788
Grain	Melanoiden Malt	1 kg (6.8%)	80 %	39
Grain	Monachijski	1.5 kg (10.1%)	80 %	16
Grain	Cara-Pils/Dextrine	1 kg (6.8%)	72 %	4
Grain	Strzegom Karmel 150	1 kg (6.8%)	75 %	150
Grain	Special B Castle	0.7 kg (4.7%)	70 %	350
Sugar	Cukier	0.7 kg (4.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Marynka	35 g	60 min	8 %
Boil	Sybilla	30 g	60 min	6.9 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	360 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	4 g	Mash	1 min