

# Pszeniczne Ciemne 12BLG

- Gravity **11.7 BLG**
- ABV ---
- IBU **15**
- SRM **19.5**

## 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 **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC  |
|-------|-------------------------------|----------------|-------|------|
| Grain | Pszeniczny                    | 2.2 kg (53.7%) | 85 %  | 4    |
| Grain | Monachijski                   | 0.8 kg (19.5%) | 80 %  | 16   |
| Grain | Strzegom Wiedeński            | 0.8 kg (19.5%) | 79 %  | 10   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (4.9%)  | 79 %  | 130  |
| Grain | Strzegom Czekoladowy ciemny   | 0.1 kg (2.4%)  | 68 %  | 1200 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry  | 15 g   | Mangrove Jack's |