

# Pszeniczne Ciemne 13 Blg

- Gravity **13.1 BLG**
- ABV ---
- IBU **11**
- SRM **9.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-10.2 liter(s)** of **76C** water

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 1.3 kg (32.1%) | 81 %  | 5   |
| Grain | Weyerman - Wheat Malt       | 1.9 kg (46.9%) | --- % | --- |
| Grain | Weyermann - Munich type II  | 0.6 kg (14.8%) | --- % | --- |
| Grain | Weyermann - Carawheat       | 0.2 kg (4.9%)  | 77 %  | 97  |
| Grain | Weyermann - Chocolate Wheat | 0.05 kg (1.2%) | 74 %  | 788 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 10 g   | 70 min | 5 %        |
| Boil    | Tradition | 10 g   | 5 min  | 5 %        |
| Boil    | Tradition | 10 g   | 30 min | 5 %        |

## Yeasts

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