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

Туре	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.3 kg <i>(32.1%)</i>	81 %	5
Grain	Weyerman - Wheat Malt	1.9 kg <i>(46.9%)</i>	%	
Grain	Weyermann - Munich type II	0.6 kg <i>(14.8%)</i>	%	
Grain	Weyermann - Carawheat	0.2 kg <i>(4.9%)</i>	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	Туре	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew