

Pszeniczne ciemne 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **19.3**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **44 C**, Time **40 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann pszeniczny ciemny | 1 kg (21.1%) | 85 % | 14 |
| Grain | Strzegom Pszeniczny | 1 kg (21.1%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (42.1%) | 80 % | 4 |
| Grain | Weyermann - Carawheat | 0.5 kg (10.5%) | 77 % | 97 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 10 min | 5.1 % |

Yeasts

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