

#2 Pszeniczne Ciemne

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **29.9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (41.7%)	85 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.3%)	68 %	1200
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	50 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.12 g	Fermentis