

ciemna pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **16.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.6 kg (47.3%)	81 %	6
Grain	Strzegom Wiedeński	1.8 kg (32.7%)	79 %	10
Grain	Strzegom Monachijski typ II	0.6 kg (10.9%)	79 %	22
Grain	Strzegom Karmel 300	0.3 kg (5.5%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.8%)	68 %	400
Grain	Strzegom pszenica prażona	0.1 kg (1.8%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	45 min	3.8 %
Boil	Lomik	20 g	65 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11.5 g	---