

# CIEMNE PSZENICZNE + ekstrakt

- Gravity **13.1 BLG**
- ABV ---
- IBU **17**
- SRM **16.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **52 C**, Time **25 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **25 min** at **52C**
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.6 kg (28%)	79 %	22
Grain	Wheat Malt, Dark	2 kg (35%)	82 %	18
Grain	Wheat Malt, White	1 kg (17.5%)	85 %	5
Grain	Caramunich® typ I	0.25 kg (4.4%)	73 %	80
Grain	Carawheat	0.25 kg (4.4%)	68 %	125
Grain	Pszeniczny Czekoladowy	0.12 kg (2.1%)	73 %	1001
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.5 kg (8.7%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	15 g	90 min	9 %
Boil	Tettnang	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

## Notes

- z ekstraktem pszenicznym bo mi został...  
Ilość brzożki nastawnej 23.9 L  
Ilość piwa przed chmieleniem na zimno 23.2 L  
*Apr 23, 2017, 12:12 PM*