

# Ciemny Stefan

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **20.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **74C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński optima	2.2 kg (39.3%)	82.6 %	4
Grain	pszeniczny optima	3 kg (53.6%)	82.2 %	4
Grain	Carafa Special typ II	0.2 kg (3.6%)	65 %	1150
Grain	Weyermann - Caraamber	0.1 kg (1.8%)	75 %	65
Grain	Słód pszeniczny czekoladowy Weyermann	0.1 kg (1.8%)	65 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5.5 %
Boil	Lublin (Lubelski)	20 g	5 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Wheat	Slant	300 ml	po warce 36