

PSZENICZNE CIEMNE 12BLG

- Gravity **12.4 BLG**
- ABV ---
- IBU **14**
- SRM **9.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.75 kg (53.7%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (19.5%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (19.5%)	79 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4.9%)	79 %	130
Grain	Strzegom Czekoladowy 400	0.12 kg (2.3%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	37 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Wheat	Dry	20 g	---

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- ZACIERANIE:
DO 15 L WODY WSYPAC SŁÓD MONACHIJSKI, WIEDEŃSKI I PSZENICZNY. W TEMP 72°C NA OSTATNIE 15 MINUT DODAC SŁÓD CZEKOLADOWY.
WYSŁADZANIE:
16 L WODY W TEMP. 78°C
FERMENTACJA:
1.BURZLIWA 16-20°C PRZEZ 7-10 DNI
BUTELKOWANIE:
UZYC 7g GLUKOZY NA 1L PIWA

ŻYCZE SMACZNEGO PO 10 DNIACH OD ROZLEWU
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