

# Pszeniczne Ciemne 13 Blg

- Gravity **13.1 BLG**
- ABV ---
- IBU **11**
- SRM **9.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-10.2 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.3 kg (32.1%)	81 %	5
Grain	Weyerman - Wheat Malt	1.9 kg (46.9%)	--- %	---
Grain	Weyermann - Munich type II	0.6 kg (14.8%)	--- %	---
Grain	Weyermann - Carawheat	0.2 kg (4.9%)	77 %	97
Grain	Weyermann - Chocolate Wheat	0.05 kg (1.2%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	70 min	5 %
Boil	Tradition	10 g	5 min	5 %
Boil	Tradition	10 g	30 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew