

Pszeniczne ciemne

- Gravity **11.2 BLG**
- ABV ---
- IBU **13**
- SRM ---
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 **72 C**, Time **15 min**
- Temp **78 C**, Time **15 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 **15 min** at **72C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 2.75 kg (53.7%) | --- % | --- |
| Grain | Monachijski | 1 kg (19.5%) | --- % | --- |
| Grain | Wiedeński | 1 kg (19.5%) | --- % | --- |
| Grain | Karmelowy ciemny | 0.25 kg (4.9%) | --- % | --- |
| Grain | Czekoladowy | 0.12 kg (2.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Lubelski | 37 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Fermentis S04 | Ale | Slant | 100 ml | --- |

Notes

- Słód czekoladowy dodajemy po godzinie zacierania i zacieramy 15 min w temp 72

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

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