

# Pszeniczne Ciemne Twój Browar

- Gravity **11.2 BLG**
- ABV ---
- IBU **15**
- SRM **25.3**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 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 **10 min**

## Mash step by step

- Heat up **12.3 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 **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield  | EBC  |
|-------|--------------------|----------------|--------|------|
| Grain | Pszeniczny         | 2.2 kg (53.7%) | 82 %   | 4    |
| Grain | Monachijski        | 0.8 kg (19.5%) | 79 %   | 16   |
| Grain | Strzegom Wiedeński | 0.8 kg (19.5%) | 79 %   | 6    |
| Grain | Karmelowy ciemny   | 0.2 kg (4.9%)  | 68 %   | 650  |
| Grain | Czekoladowy        | 0.1 kg (2.4%)  | 72.7 % | 1000 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

## Yeasts

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

## Notes

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

- 1 na własnym sprzęcie starałem się robić tak jak w instrukcji zobaczymy co z tego wyjdzie :D  
*Jul 22, 2016, 5:41 PM*