

Szyninger dunkel

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **18.9**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (44.6%) | 85 % | 4 |
| Grain | Monachijski | 2.5 kg (44.6%) | 80 % | 16 |
| Grain | Caraaroma | 0.3 kg (5.4%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (5.4%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 75 min | 5.5 % |

Yeasts

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