

# ciemna pszenica

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **13.4**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (63.2%)	85 %	4
Grain	Viking Pilsner malt	0.5 kg (10.5%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (21.1%)	79 %	10
Grain	Caraaroma	0.2 kg (4.2%)	78 %	400
Grain	Carafa III	0.05 kg (1.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	40 g	50 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ys 101	Wheat	Liquid	200 ml	ysl