

# CIEMNE PSZENICZNE

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- Gravity **12.9 BLG**
- ABV ---
- IBU **20**
- SRM **16**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **52 C**, Time **25 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **25 min** at **52C**
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 1.6 kg (30.8%) | 79 %  | 22   |
| Grain | Wheat Malt, Dark            | 2 kg (38.5%)   | 82 %  | 18   |
| Grain | Wheat Malt, White           | 1 kg (19.2%)   | 85 %  | 5    |
| Grain | Caramunich® typ I           | 0.25 kg (4.8%) | 73 %  | 80   |
| Grain | Carawheat                   | 0.25 kg (4.8%) | 68 %  | 125  |
| Grain | Pszeniczny Czekoladowy      | 0.1 kg (1.9%)  | 73 %  | 1001 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Northern Brewer | 16 g   | 90 min | 9 %        |
| Boil    | Tettnang        | 16 g   | 15 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                       |       |     |      |                 |
|---------------------------------------|-------|-----|------|-----------------|
| Mangrove Jack's<br>M20 Bavarian Wheat | Wheat | Dry | 10 g | Mangrove Jack's |
|---------------------------------------|-------|-----|------|-----------------|

### Notes

- 7 dni burzliwej  
7 dni cichej  
*Apr 4, 2017, 7:45 PM*