

# CIEMNA PSZENICA 1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **15**
- SRM **21.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (45.5%)	80 %	4
Grain	Strzegom Pilzneński	2 kg (30.3%)	80 %	4
Grain	Weyermann-Monachijski typ II	1 kg (15.2%)	80 %	20
Grain	Weyermann - Carawheat	0.3 kg (4.5%)	77 %	110
Grain	Weyermann - czekoladowy pszeniczny	0.3 kg (4.5%)	65 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition (DE)	38 g	60 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Ale	Liquid	160 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	5 min

### Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-60  
Mg-5  
Na-40  
Cl-85  
S04-50  
HCO3-100  
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