

# Ciemna pszenica

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **17**
- SRM **19.9**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **37 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (34.9%)	81 %	6
Grain	Carahell	0.5 kg (5.8%)	77 %	26
Grain	Płatki owsiane	0.5 kg (5.8%)	60 %	3
Grain	Viking Pale Ale malt	2.5 kg (29.1%)	80 %	5
Grain	Weyermann - Carawheat	0.1 kg (1.2%)	77 %	97
Grain	Słód owsiany Fawcett	0.5 kg (5.8%)	61 %	5
Grain	Strzegom Czekoladowy 600	0.5 kg (5.8%)	68 %	600
Grain	Strzegom Monachijski typ I	1 kg (11.6%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	16 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB 06	Wheat	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlpool	0.5 g	Boil	5 min
Spice	kolendra	20 g	Boil	5 min
Spice	skórka z pomarańczy	100 g	Boil	5 min