

## Ciemne pszeniczne

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **40**
- SRM **15.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.7 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (52.6%)	85 %	4
Grain	Strzegom Wiedeński	0.8 kg (19.1%)	79 %	10
Grain	Strzegom Monachijski typ I	0.8 kg (19.1%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (6%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.13 kg (3.1%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %