

Dunkel mała pszenicy

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **22.5**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.2 liter(s)**
- Total mash volume **49.3 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **56 C**, Time **10 min**
- Temp **68 C**, Time **35 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **35.2 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **56C**
- Keep mash **35 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **48.5 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pszeniczny | 3.5 kg (23.7%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 4 kg (27.1%) | 80.5 % | 2 |
| Grain | Strzegom Karmel 300 | 0.3 kg (2%) | 70 % | 400 |
| Grain | Caraaroma | 0.35 kg (2.4%) | 78 % | 400 |
| Grain | Biscuit Malt | 0.38 kg (2.6%) | 79 % | 45 |
| Grain | Czekoladowy | 0.35 kg (2.4%) | 60 % | 788 |
| Grain | Melanoiden Malt | 1 kg (6.8%) | 80 % | 39 |
| Grain | Monachijski | 1.5 kg (10.1%) | 80 % | 16 |
| Grain | Cara-Pils/Dextrine | 1 kg (6.8%) | 72 % | 4 |
| Grain | Strzegom Karmel 150 | 1 kg (6.8%) | 75 % | 150 |
| Grain | Special B Castle | 0.7 kg (4.7%) | 70 % | 350 |
| Sugar | Cukier | 0.7 kg (4.7%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|-------------------|------|--------|-------|
| Boil | Marynka | 35 g | 60 min | 8 % |
| Boil | Sybilla | 30 g | 60 min | 6.9 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 360 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|-------|
| Water Agent | Kwas mlekowy | 4 g | Mash | 1 min |