

# Pszeniczne Ciemne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **13**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **32.7 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.5 kg (53.9%)	82 %	4
Grain	Monachijski	2 kg (19.6%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (19.6%)	79 %	6
Grain	Biscuit Malt	0.3 kg (2.9%)	79 %	45
Grain	Special B Castle	0.2 kg (2%)	70 %	350
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's