

## Pszeniczne ciemne 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **13**
- SRM **19.3**
- Style **Dunkelweizen**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **44 C**, Time **40 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny ciemny	1 kg (21.1%)	85 %	14
Grain	Strzegom Pszeniczny	1 kg (21.1%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (42.1%)	80 %	4
Grain	Weyermann - Carawheat	0.5 kg (10.5%)	77 %	97
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.3%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale WB-06	Wheat	Dry	11.5 g	Fermentis