

# Pszeniczne ciemne

- Gravity **11.7 BLG**
- ABV ---
- IBU **13**
- SRM **22.8**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount          | Yield | EBC |
|-------|-----------------|-----------------|-------|-----|
| Grain | Pszeniczny      | 3.85 kg (53.6%) | 85 %  | 4   |
| Grain | Monachijski     | 1.4 kg (19.5%)  | 80 %  | 16  |
| Grain | Wiedeński       | 1.4 kg (19.5%)  | 79 %  | 10  |
| Grain | Strzegom Karmel | 0.35 kg (4.9%)  | 68 %  | 601 |
| Grain | Czekoladowy     | 0.18 kg (2.5%)  | 60 %  | 788 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount  | Laboratory |
|---------------|-------|------|---------|------------|
| Safbrew WB-06 | Wheat | Dry  | 19.25 g | Safbrew    |