

# Pszeniczne ciemne

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **10**
- SRM **19.9**
- 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 **85 %**
- 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	1 kg (21.1%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (21.1%)	79 %	22
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	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Fermentis Safale WB-06	Wheat	Dry	11.5 g	Fermentis
---------------------------	-------	-----	--------	-----------