

# Pszeniczne ciemne z zestawu BA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **1**
- SRM **9**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (32.1%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.9 kg (46.9%)	80 %	6
Grain	Monachijski typ II	0.6 kg (14.8%)	79 %	22
Grain	Carawheat (GR)	0.2 kg (4.9%)	68 %	79
Grain	Pszeniczny Czekoladowy	0.05 kg (1.2%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Hallertau	10 g	80 min	4.5 %
Mash	Hallertau	10 g	20 min	4.5 %
Aroma (end of boil)	Hallertau	10 g	5 min	4.5 %

## Yeasts

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