

PSZENICZNE CIEMNE

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **17.7**
- 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 **13 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **20.1 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 **14.3 liter(s)** of strike water to **48.8C**
- 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 **25.3 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pszeniczny | 2.75 kg (48%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.5%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (17.5%) | 79 % | 10 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.4%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.13 kg (2.3%) | 68 % | 1200 |
| Grain | Strzegom Pilzneński | 0.6 kg (10.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |

Yeasts

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

| | | | | |
|---------------|-------|-----|------|---------|
| Safbrew WB-06 | Wheat | Dry | 11 g | Safbrew |
|---------------|-------|-----|------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 10 min |

Notes

- słody ciemne na ostatnie 15 min zacierania
Apr 6, 2020, 8:56 PM