ciemna pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **13.4**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg *(63.2%)*	85 %	4
Grain	Viking Pilsner malt	0.5 kg *(10.5%)*	82 %	4
Grain	Strzegom Wiedeński	1 kg *(21.1%)*	79 %	10
Grain	Caraaroma	0.2 kg *(4.2%)*	78 %	400
Grain	Carafa III	0.05 kg *(1.1%)*	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	40 g	50 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
ys 101	Wheat	Liquid	200 ml	ysl