

# Pszeniczne Ciemne

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **18.6**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **20 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 **16.9 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **20 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.75 kg (53.6%)	82 %	4
Grain	Monachijski	1 kg (19.5%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (19.5%)	79 %	6
Grain	Karmelowy ciemny	0.25 kg (4.9%)	68 %	650
Grain	Czekoladowy	0.13 kg (2.5%)	72.7 %	1000

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Ciemny słód dodać na etapie 72C 15min.  
FERMENTACJA : Burzliwa: 16-20°C, 10 dni  
FERMENTACJA : Cicha: 16-20°C, 7 dni  
Butelkować z użyciem 6g glukozy na 1L piwa.  
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