

Hefeweizen (Pszeniczne) No 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg (47.3%)	82 %	4
Grain	Weyermann pszeniczny jasny	2.2 kg (47.3%)	80 %	6
Grain	Weyermann - Melanoiden Malt	0.25 kg (5.4%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %