

# Prawdziwe Pszenicznev2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **7**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **50.7 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pszeniczny               | 7.5 kg (59.5%) | 85 %  | 4   |
| Grain | Pilzneński               | 4.5 kg (35.7%) | 81 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.6 kg (4.8%)  | 75 %  | 30  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 36 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 33 g   | 10 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 34.5 g | Safbrew    |