

Pszeniczne 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **10.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

Steps

- Temp **73 C**, Time **45 min**

Mash step by step

- Heat up **1.5 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **45 min** at **73C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 5.1 kg (91.1%) | 80 % | 30 |
| Grain | Carahell | 0.5 kg (8.9%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | ksylitol | 58 g | Boil | 10 min |