

## pszeniczne 2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński                   | 1 kg (20.8%)   | 81 %  | 4   |
| Grain | pszeniczny jasny Viking Malt | 3 kg (62.5%)   | 80 %  | 4   |
| Grain | Colorado Crystal 10°L Malt   | 0.5 kg (10.4%) | 80 %  | 20  |
| Grain | Colorado Honing              | 0.3 kg (6.3%)  | 80 %  | 12  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Sybilla           | 30 g   | 10 min | 3.5 %      |
| Boil    | Sybilla           | 20 g   | 30 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 5 min  | 4 %        |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |