

Pszeniczne #2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **70C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.4 kg (48%)	85 %	4
Grain	Pilzneński	2.6 kg (52%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	25 g	60 min	7.7 %
Boil	Mandarina Bavaria	25 g	20 min	7.7 %

Yeasts

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

Notes

- 10.5 BLG
170g glukozy/18l
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