

pszeniczok 2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.4**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **1 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **1 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.3 kg (52.3%)	85 %	4
Grain	Strzegom Pilzneński	2.1 kg (47.7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	tradition	20 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	---