złota pszenica #2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **46.9C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.2 kg *(66.7%)*	85 %	4
Grain	Pilzneński	1.6 kg *(33.3%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile