

Pszenica v2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.4 kg (38.7%)	85 %	4
Grain	Pilzneński	3 kg (48.4%)	81 %	4
Grain	Strzegom Karmel 30	0.3 kg (4.8%)	75 %	30
Grain	Płatki pszeniczne	0.5 kg (8.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wb	Wheat	Dry	12 g	Fermentis