Pszenica vital 2row

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **68.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **42.7 liter(s)**

Steps

- Temp **47 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **30.5 liter(s)** of strike water to **52.4C**
- Add grains
- Keep mash **20 min** at **47C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **74C**
- Sparge using **50 liter(s)** of **76C** water or to achieve **68.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6.35 kg *(52%)*	85 %	4
Grain	Pale Malt (2 Row) UK	5.1 kg *(41.8%)*	78 %	6
Grain	Chateau melano	0.25 kg *(2%)*	54 %	80
Grain	Carahell	0.5 kg *(4.1%)*	62 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Vital	25 g	60 min	12.7 %
Boil	Vital	15 g	20 min	12.7 %
Boil	Mandarina Bavaria	30 g	10 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	600 g	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Kolendra ziarno	25 g	Primary	10 day(s)