

Pszeniczne v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (33.8%) | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.7%) | 75 % | 30 |
| Grain | Strzegom Pszeniczny | 4 kg (54.1%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (6.8%) | 85 % | 3 |
| Grain | Monachijski | 0.2 kg (2.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------|-------|------|--------|
| Spice | Kolędra | 15 g | Boil | 5 min |
| Fining | Łuska ryżowa | 250 g | Mash | 60 min |