

## Pszenica 2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **4.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.6 kg (52%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Monachijski	0.4 kg (8%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	30 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile