

Pszenica Bitewna Druga

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.7**
- 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 **5 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **10 min**
- Temp **55 C**, Time **15 min**
- Temp **60 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **74 C**, Time **40 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **50C**
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **60C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **74C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	Pilzneński	3 kg (50%)	83 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Hallertau Mittelfruh	10 g	60 min	3 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Hallertau Blanc	10 g	30 min	3 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	3 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 3638 Bavarian Wheat	Ale	Liquid	125 ml	Wyeast Labs
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