

Pszenica II

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **4.4**
- 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 **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **48.7C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|------------|-------|-----|
| Grain | Słód pale ale Viking Malt | 3 kg (50%) | --- % | 5 |
| Grain | Słód pszeniczny Viking Malt Strzegom | 3 kg (50%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|-----------|
| Flavor | Skórka pomarańczy suszona | 50 g | Boil | 10 min |
| Flavor | Ksylitol | 100 g | Primary | 10 day(s) |