

Pszeniczka 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.55 kg (41.9%)	81 %	4
Grain	Pszeniczny	1.85 kg (50%)	80 %	4
Grain	Munich Malt	0.3 kg (8.1%)	80 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %