

Pszeniczne 2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt | 2 kg (47.6%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (47.6%) | 82 % | 4 |
| Grain | Carahell | 0.2 kg (4.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | lunga | 10 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| safale WB-06 | Wheat | Dry | 11.5 g | --- |