

## Pszeniczne 2

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **10**
- SRM **3.5**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **45 C**, Time **20 min**
- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **70C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Pszeniczny	2.5 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	50 min	8.7 %
Dry Hop	Lomik	10 g	7 day(s)	6.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale k-97	Wheat	Dry	11.5 g	Fermentis