

PszePiwo 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3.6**
- 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 **86.3 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **35 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **10 min** at **35C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (42.6%)	82 %	4
Grain	Słód pszeniczny	2.5 kg (53.2%)	82 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (4.3%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	250 g	Mash	0 min
Water Agent	Kwas mlekowy	2 g	Mash	60 min