

Pszenica Bitewna Druga

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **45 C**, Time **10 min**
- Temp **50 C**, Time **10 min**
- Temp **55 C**, Time **15 min**
- Temp **60 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **74 C**, Time **40 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **50C**
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **60C**
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **74C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pszeniczny | 3 kg (50%) | 85 % | 4 |
| Grain | Pilzneński | 3 kg (50%) | 83 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Hallertau Mittelfruh | 10 g | 60 min | 3 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |
| Boil | Hallertau Blanc | 10 g | 30 min | 3 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 3 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|--------|--------|-------------|
| Wyeast - 3638 Bavarian Wheat | Ale | Liquid | 125 ml | Wyeast Labs |
|---------------------------------|-----|--------|--------|-------------|