

## pszenica sl v2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **5.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **44 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (20%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (60%)	81 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (20%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	11 g	60 min	4 %
Boil	Nadwiślański	5 g	15 min	5.9 %
Dry Hop	Nadwiślański	10 g	3 day(s)	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Fermentis