

## Pszenica vol.2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **17**
- SRM **4.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.4 kg (5.2%)	78 %	4
Grain	Carahell	0.3 kg (3.9%)	77 %	26
Grain	Weyermann pszeniczny jasny	3.5 kg (45.5%)	80 %	4
Grain	Strzegom Pilzneński	3.5 kg (45.5%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade	10 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	10 g	Gozdawa

### Notes

- 45 stopni 15 do 20 minut,

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

wlać gorącą wodę,  
Dodać słody,  
dogrzać do 62-63 stopni

Drożdże zadać w 14 stopniach fermentacje prowadzić w 18 stopniach max 20 stopniach.  
*Jan 12, 2018, 1:15 PM*