

## Pszeniczne 2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (47.6%)	83 %	5
Grain	Viking Pilsner malt	2 kg (47.6%)	82 %	4
Grain	Carahell	0.2 kg (4.8%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	10 g	5 min	11 %

### Yeasts

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