

pszenicznik II

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (43.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2.6 kg (56.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 50 min | 9.5 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Sabro | 20 g | 5 min | 15 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Boil | Citra | 20 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|-------|--------|------------|
| lallemand-belgian wit-style ale yeast | Wheat | Slant | 80 ml | lalle Madd |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|------|------|--------|
| Herb | liście kafiru | 15 g | Boil | 10 min |
| Flavor | curacao | 8 g | Boil | 10 min |
| Flavor | skórka pomarańczy | 8 g | Boil | 10 min |