

## Pszenicznik v2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield  | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | pszeniczny optima | 2.5 kg (58.1%) | 82.2 % | 4   |
| Grain | Pilzneński optima | 1.8 kg (41.9%) | 82.6 % | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4.3 %      |
| Boil    | Cascade PL        | 10 g   | 15 min | 5.5 %      |

### Yeasts

| Name                                | Type | Form  | Amount | Laboratory  |
|-------------------------------------|------|-------|--------|-------------|
| Wyeast -<br>Weihenstephan<br>Weizen | Ale  | Slant | 120 ml | po warce 30 |