

## Świeżak 2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **4**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.7 kg (77.3%)	85 %	4.5
Grain	Strzegom Pilzneński	0.3 kg (13.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (9.1%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7.5 g	60 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Slant	150 ml	Wyeast Labs