

## Pszeniczne 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **10.6**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

### Steps

- Temp **73 C**, Time **45 min**

### Mash step by step

- Heat up **1.5 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **45 min** at **73C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	5.1 kg (91.1%)	80 %	30
Grain	Carahell	0.5 kg (8.9%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	ksylitol	58 g	Boil	10 min