pszeniczne 50/50

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **45 C**, Time **1 min**
- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg *(50%)*	83 %	5
Grain	Viking Pilsner malt	2.5 kg *(50%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Cascade PL	20 g	5 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale w-68	Wheat	Dry	22 g	Fermentis