

Pszeniczne 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 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 **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (51.7%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (43.1%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa WB 11	Wheat	Dry	13.22 g	Safbrew
zadawanie drożdży w temperaturze 12°C i fermentowanie piwa w 18°C				

Notes

- W przepisie była] Chmiel Perla - zastąpiłem 2xwiecej sybilla
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