

## Letnia przygoda 2

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **3.3**
- 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 **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **47.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PSZENICZNY Viking Malt	2 kg (44.4%)	82 %	5
Grain	Słód Pilsneński Viking Malt Strzegom 3-4,5 EBC	2.5 kg (55.6%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %
Aroma (end of boil)	Citra	20 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Wheat	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2.5 g	Boil	60 min

Water Agent	kwas fosforowy	2.5 g	Boil	60 min
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