

## Pszenica 2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **4.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pszeniczny           | 2.6 kg (52%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (40%)   | 80 %  | 5   |
| Grain | Monachijski          | 0.4 kg (8%)  | 80 %  | 16  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 30 g   | 30 min | 6 %        |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |