

Pszeniczne II

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **9**
- SRM **5.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód PILZNEŃSKI Viking Malt | 5.4 kg (48.6%) | 80 % | 4 |
| Grain | Słód PSZENICZNY STRZEGOM Viking Malt | 5.2 kg (46.8%) | 82 % | 5 |
| Grain | Słód KARMELOWY PSZENICZNY Viking Malt | 0.5 kg (4.5%) | 70 % | 75 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 7.5 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| BREWGO WHEAT | Wheat | Slant | 350 ml | --- |