

Hefeweizen (Pszeniczne) No 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **4.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **30 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.2 kg (47.3%) | 82 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2.2 kg (47.3%) | 80 % | 6 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (5.4%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |