

## Pszeniczne II

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- 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	---