

## Pszeniczne - Viking 2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **40.3 liter(s)**
- Total mash volume **51.8 liter(s)**

### Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **40.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **34.5 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt   | 8 kg (69.6%)   | 83 %  | 5   |
| Grain | Viking Pilsner malt | 3.5 kg (30.4%) | 82 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Mandarina Bavaria | 42.5 g | 60 min | 7.7 %      |

### Yeasts

| Name                                 | Type  | Form | Amount  | Laboratory |
|--------------------------------------|-------|------|---------|------------|
| lalbrew german wheat-style ale yeast | Wheat | Dry  | 28.75 g | lalbrew    |