

Pszenicznik Hopfenweizen 2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (39.2%) | 85 % | 4 |
| Grain | Pilzneński | 2.5 kg (49%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (11.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 5.8 % |
| Whirlpool | Simcoe | 100 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1500 ml | Fermentum Mobile |