

Pszenicznik v2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **10**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 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**

Mash step by step

- Heat up **12 liter(s)** of strike water to **49.2C**
- 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**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pszeniczny	3 kg (75%)	85 %	4
Grain	Malteurop Pilzneński	0.85 kg (21.3%)	81 %	4
Grain	Malteurop Pale Ale	0.15 kg (3.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	2.8 %
Boil	Hallertau Tradition	5 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	0.5 g	Boil	7 min