

Świeżak 2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.7 kg (77.3%) | 85 % | 4.5 |
| Grain | Strzegom Pilzneński | 0.3 kg (13.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (9.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 7.5 g | 60 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale | Slant | 150 ml | Wyeast Labs |