

## Hefe-Weizen Pszeniczne v.2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **18**
- SRM **5.3**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 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 **75 C**, Time **0 min**

### Mash step by step

- Heat up **16.2 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**
- Keep mash **0 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (55.6%)	80 %	6
Grain	Viking Pilsner malt	2 kg (37%)	82 %	4
Grain	Carabelge	0.3 kg (5.6%)	80 %	30
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	70 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
danstar - munich classic wheat	Wheat	Dry	11 g	lallemand