

Pszenica II

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **17**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **48.7C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt	3 kg (50%)	--- %	5
Grain	Słód pszeniczny Viking Malt Strzegom	3 kg (50%)	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy suszona	50 g	Boil	10 min
Flavor	Ksylitol	100 g	Primary	10 day(s)