

Pszenica vital 2row

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **68.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **42.7 liter(s)**

Steps

- Temp **47 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **30.5 liter(s)** of strike water to **52.4C**
- Add grains
- Keep mash **20 min** at **47C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **74C**
- Sparge using **50 liter(s)** of **76C** water or to achieve **68.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 6.35 kg (52%) | 85 % | 4 |
| Grain | Pale Malt (2 Row) UK | 5.1 kg (41.8%) | 78 % | 6 |
| Grain | Chateau melano | 0.25 kg (2%) | 54 % | 80 |
| Grain | Carahell | 0.5 kg (4.1%) | 62 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8 % |
| Boil | Vital | 25 g | 60 min | 12.7 % |
| Boil | Vital | 15 g | 20 min | 12.7 % |
| Boil | Mandarina Bavaria | 30 g | 10 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 600 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|-----------|
| Spice | Kolendra ziarno | 25 g | Primary | 10 day(s) |