

Pszeniczne #2

- Gravity **12.5 BLG**
- ABV ---
- IBU **20**
- SRM **10.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carared	1 kg (21.7%)	75 %	45
Grain	Strzegom pszeniczny	2 kg (43.5%)	81 %	6
Adjunct	Barley, Flaked	0.2 kg (4.3%)	70 %	4
Grain	Strzegom Pale Ale	1.4 kg (30.4%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	10 g	50 min	12 %
Boil	Rakau (NZ)	15 g	5 min	9.5 %
Boil	Cascade	15 g	5 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	Mauribrew