

## Pszeniczne 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **4.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 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 **5 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny      | 3 kg (51.7%)   | 81 %  | 6   |
| Grain | Strzegom Pilzneński      | 2.5 kg (43.1%) | 80 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.3 kg (5.2%)  | 75 %  | 30  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 50 g   | 60 min | 3.5 %      |

### Yeasts

| Name          | Type  | Form | Amount  | Laboratory |
|---------------|-------|------|---------|------------|
| Gozdawa WB 11 | Wheat | Dry  | 13.22 g | Safbrew    |

zadawanie drożdży w temperaturze 12°C i fermentowanie piwa w 18°C

### Notes

- W przepisie była] Chmiel Perla - zastąpiłem 2xwiecej sybilla  
*Feb 10, 2019, 11:39 PM*