

## Pszeniczne v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **4.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.1 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (33.8%)	80 %	4
Grain	Strzegom Karmel 30	0.2 kg (2.7%)	75 %	30
Grain	Strzegom Pszeniczny	4 kg (54.1%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (6.8%)	85 %	3
Grain	Monachijski	0.2 kg (2.7%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Simcoe	15 g	5 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile Starter

### Extras

Type	Name	Amount	Use for	Time
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Spice	Kolędra	15 g	Boil	5 min
Fining	Łuska ryżowa	250 g	Mash	60 min