

## Pszeniczniczek #2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pszeniczny | 3 kg (60%) | 85 %  | 4   |
| Grain | Pilzneński | 2 kg (40%) | 81 %  | 4   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Premiant | 20 g   | 60 min | 5.1 %      |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 8 g    | Safbrew    |

### Notes

- Dekokt 2 warowy  
5L po przerwie 55oC podgrzane do 72 na 20 min później gotowane przez 20 min i dodane do całości  
5L po przerwie 62oC gotowane przez 20 min i dodane do całości  
3,8 CO2 270g glukozy na 23L temp. 19oC refermentacja 7 dni  
Drożdże 8g zadane w temp 11oC. Fermentacja 20-21 oC. 9 dni burzliwa zlna na cichą 3 dni i butelkowana.

280g glukozy + 2L wody - 3,9 CO2

Warka No2:

8g WB-06 - temp 14oC  
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