

# Pszenicznik II

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Weyermann	3 kg (49.8%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (49.8%)	80 %	4
Grain	Weyermann - Carawheat	0.03 kg (0.5%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	60 min	8.3 %
Aroma (end of boil)	Zula	15 g	5 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	11 g	---

## Notes

- Zacieranie na miedkiej wodzie  
przerwa 44oC 20min  
przerwa 63oC 45min  
przerwa 72oC 20min  
mashout 78oC 2min  
29l blg 11,2 plato przegotowaniem  
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