

Pszeniczok - wyndzok ediszyn 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **63C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny wędzony śliwką	1 kg (27%)	85 %	4
Grain	Viking Pale Ale malt wędzony śliwką	1.7 kg (45.9%)	80 %	5
Grain	Pszeniczny	1 kg (27%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	---