

A pszenica

- Gravity **12.5 BLG**
- ABV ---
- IBU **30**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

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 **25 %/h**
- Boil size **37.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **37.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz wheat malt	3 kg (58.8%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (39.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.1 kg (2%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.5 %
Boil	Eureka	5 g	30 min	18 %
Boil	Eureka	5 g	15 min	18 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	10 g	5 min	13.5 %
Aroma (end of boil)	Eureka	10 g	5 min	18 %
Aroma (end of boil)	Eureka	5 g	10 min	18 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %

Dry Hop	Eureka	25 g	3 day(s)	18 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	200 ml	---