

POLSKA PSZENICA 12 Blg #44

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (55.6%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (27.8%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3
Grain	Płatki pszenne	0.4 kg (7.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	60 min	8.3 %
Boil	Zula	15 g	15 min	8.3 %
Aroma (end of boil)	Zula	15 g	0 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM