

Polska Pszenica #2 - Browar na Wyżynie

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | pilzneński Soufflet | 2.5 kg (64.1%) | 80 % | 4 |
| Grain | pszeniczny Soufflet | 1 kg (25.6%) | 80 % | 5 |
| Grain | płatki orkiszowe pełnoziarniste błyskawiczne | 0.4 kg (10.3%) | 70 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------------|--------|----------|------------|
| First Wort | Oktawia (Polishhops) - granulát | 5 g | 100 min | 8.4 % |
| Boil | Oktawia (Polishhops) - granulát | 10 g | 20 min | 8.4 % |
| Aroma (end of boil) | Oktawia (Polishhops) - granulát | 85 g | 3 min | 8.4 % |
| Dry Hop | Oktawia (Polishhops) - granulát | 100 g | 3 day(s) | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------------|
| us-05 | Ale | Slant | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------------|--------|---------|--------|
| Water Agent | gips | 4 g | Mash | 70 min |
| Water Agent | chlorek wapnia | 4 g | Mash | 70 min |
| Water Agent | kwas fosforowy 75% zacier | 5 g | Mash | 70 min |
| Water Agent | kwas fosforowy 75% wysładzanie | 2 g | Mash | 70 min |
| Fining | mech irlandzki | 2 g | Boil | 15 min |
| Other | siarczan cynku | 2 g | Boil | 0 min |