

Polska pszenica III

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **4.5**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **45 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **70C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (70%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (24%) | 79 % | 16 |
| Grain | Pszeniczny | 0.3 kg (6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Lomik | 20 g | 60 min | 4.6 % |
| Aroma (end of boil) | Lomik | 30 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-------|--------|--------|------------|
| copenhagen | Lager | Liquid | 250 ml | White Labs |