

# Polskie pszeniczne Izabella Single Hop

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (48%)	80 %	4
Grain	Pszeniczny	1.3 kg (52%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	15 g	45 min	5.1 %
Whirlpool	Izabella	35 g	20 min	5.1 %
Dry Hop	Izabella	50 g	2 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis
Tygodniowa gęstwa				