

## przeniczne dolne

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **45 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

| Type  | Name          | Amount         | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pszeniczny    | 4.5 kg (86.5%) | 85 %  | 4   |
| Grain | pale ale zero | 0.7 kg (13.5%) | --- % | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 50 min | 4 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 20 min | 4 %        |
| Boil    | Lublin (Lubelski) | 40 g   | 10 min | 4 %        |

### Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w30/70 | Lager | Dry  | 500 g  | ---        |

### Notes

- franekca.pl.tl  
Nov 17, 2017, 8:18 PM