

# Pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 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 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	2.5 kg (45.5%)	85 %	5
Grain	lager malt	2.5 kg (45.5%)	85 %	2.5
Grain	Platki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.7 %
Boil	eqinoix	10 g	30 min	13.6 %
Aroma (end of boil)	Equinox	10 g	5 min	13.6 %
Aroma (end of boil)	Chinook	10 g	5 min	12.7 %
Whirlpool	Chinook	10 g	0 min	12.7 %
Whirlpool	Equinox	10 g	0 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis