

# Pszenica PL

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **75.6 C**, Time **20 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **75.6C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50%)	80 %	5
Grain	Pszeniczny	1.5 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Oktawia	18 g	3 day(s)	7.1 %
Whirlpool	Oktawia	10.5 g	20 min	7.1 %
Boil	Oktawia	7.66 g	10 min	7.1 %
Boil	Oktawia	7.66 g	30 min	7.1 %
Dry Hop	Sybilla	36 g	3 day(s)	6.2 %
Boil	Sybilla	7.66 g	10 min	6.2 %
Whirlpool	Sybilla	20.44 g	20 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	80 ml	Fermentum Mobile