

## Pszeniczne nr2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (42.9%)	82 %	6
Grain	Strzegom Pilzneński	2 kg (28.6%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (28.6%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.2 %
Boil	Lomik	50 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Wheat	Liquid	250 ml	---