

Pszeniczne Pale Ale 12BLG US-05 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (34.5%) | 85 % | 5 |
| Grain | Pale Ale | 2.6 kg (44.8%) | 79 % | 5 |
| Grain | Jęczmień niesłodowany | 1.2 kg (20.7%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Aroma (end of boil) | Ariana DE | 40 g | 5 min | 12.1 % |
| Whirlpool | Polaris | 25 g | 0 min | 19 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | uwodnione |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 1 g | Boil | 15 min |