

# Pszeniczny pszemek 20

- Gravity **13.1 BLG**
- ABV ---
- IBU **59**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 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 **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom pszeniczny	2 kg (36.4%)	81 %	6
Grain	Wheat, Flaked	0.5 kg (9.1%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	13 %
Boil	Citra	30 g	15 min	12 %
Boil	Cascade	30 g	15 min	6 %
Whirlpool	Cascade	30 g	60 min	6 %
Whirlpool	Citra	30 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale