

# Pszeżytek

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- Gravity **13.1 BLG**
- ABV ---
- IBU **16**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach Rye	2 kg (39.2%)	80 %	4.5
Grain	Steinbach Wheat	2 kg (39.2%)	85 %	4
Grain	Weyermann Munich Malt Typ 2	0.4 kg (7.8%)	75 %	23
Grain	Weyermann - Pale Wheat Malt	0.7 kg (13.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Belle Saison - Ale Yeast	Ale	Dry	10 g	Danstar