

# Test Polska pszenica

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 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 **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny         | 1.5 kg (21.4%) | 85 %  | 1   |
| Grain | Pilzneńsk Weyerman | 4 kg (57.1%)   | 81 %  | 4   |
| Grain | Wheat, Flaked      | 1.5 kg (21.4%) | 77 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 33 g   | 60 min | 8.7 %      |
| Boil                | Lublin (Lubelski) | 33 g   | 60 min | 2.6 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 22 g   | 10 min | 2.6 %      |
| Aroma (end of boil) | Marynka           | 7 g    | 10 min | 8.7 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |