

# Polska Pszenica 1

- Gravity **11.9 BLG**
- ABV ---
- IBU **22**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (44.9%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2.7 kg (55.1%) | 81 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 15 g   | 60 min | 10 %       |
| Aroma (end of boil) | Puławski | 15 g   | 10 min | 6 %        |
| Aroma (end of boil) | Puławski | 15 g   | 5 min  | 6 %        |
| Aroma (end of boil) | Puławski | 20 g   | 1 min  | 6 %        |
| Whirlpool           | Puławski | 20 g   | 0 min  | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |