Polska Pszenica Single Hop

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg *(50%)*	82 %	4
Grain	Viking Wheat Malt	2.5 kg *(50%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ABIS	20 g	30 min	5 %
Boil	ABIS	20 g	5 min	5 %
Whirlpool	ABIS	20 g	10 min	5 %
HOP STAND 20min.- 78-72				
Dry Hop	ABIS	40 g	2 day(s)	5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	whirflok	0.5 g	Boil	5 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja od 16-(4 dni) potem powoli wzrost o 0,5 dziennie, aż do 20. Po 14 dniach na cichą, chmielenie na zimno 2 dni w 20C, cold crash - 0- 5C.
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