

Polska Pszenica #2 - Browar na Wyżynie

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Soufflet	2.5 kg (64.1%)	80 %	4
Grain	pszeniczny Soufflet	1 kg (25.6%)	80 %	5
Grain	płatki orkiszowe pełnoziarniste błyskawiczne	0.4 kg (10.3%)	70 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia (Polishhops) - granulát	5 g	100 min	8.4 %
Boil	Oktawia (Polishhops) - granulát	10 g	20 min	8.4 %
Aroma (end of boil)	Oktawia (Polishhops) - granulát	85 g	3 min	8.4 %
Dry Hop	Oktawia (Polishhops) - granulát	100 g	3 day(s)	8.4 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	400 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	70 min
Water Agent	chlorek wapnia	4 g	Mash	70 min
Water Agent	kwas fosforowy 75% zacier	5 g	Mash	70 min
Water Agent	kwas fosforowy 75% wysładzanie	2 g	Mash	70 min
Fining	mech irlandzki	2 g	Boil	15 min
Other	siarczan cynku	2 g	Boil	0 min