

pszenicznia Australia

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.3 kg (47.9%)	80 %	8
Grain	Pszeniczny	2.5 kg (52.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ellä (AUS)	15 g	50 min	14.6 %
Boil	Topaz	15 g	30 min	15 %
Boil	Vic Secret	15 g	10 min	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP380 - Hefeweizen IV Ale Yeast	Wheat	Slant	80 ml	White Labs