Pszepol

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg *(44.4%)*	85 %	4
Grain	Weyermann - Eraclea Pilsner	1 kg *(22.2%)*	81 %	4
Grain	Chevalier Heritage	1 kg *(22.2%)*	81 %	6.5
Grain	Płatki pszeniczne	0.3 kg *(6.7%)*	60 %	3
Grain	Cookie Viking	0.2 kg *(4.4%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Zula	75 g	5 min	9.6 %
Aroma (end of boil)	Amora Preta	15 g	15 min	9.8 %
Aroma (end of boil)	Vermelho	15 g	15 min	9.5 %
Aroma (end of boil)	Książęcy	15 g	15 min	7 %
Whirlpool	Zula	25 g	0 min	9.6 %
Whirlpool	Amora Preta	15 g	0 min	9.8 %
Whirlpool	Vermelho	15 g	0 min	9.5 %
Whirlpool	Książęcy	15 g	0 min	7 %

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

Dry Hop	Amora Preta	20 g	2 day(s)	9.8 %
Dry Hop	Vermelho	20 g	2 day(s)	9.5 %
Dry Hop	Książęcy	20 g	2 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar