

# apszenica

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **3.3**
- 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 **18 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (50%)	83 %	6
Grain	Pszeniczny	2 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.7 %
Boil	Amarillo	15 g	15 min	8.9 %
Whirlpool	Citra	35 g	1 min	13.7 %
Whirlpool	Amarillo	35 g	1 min	8.9 %
Whirlpool	Amarillo	50 g	0 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis