

# Polska pszenica III

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **4.5**
- Style **Classic American Pilsner**

## 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 **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **45 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **70C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70%)	81 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (24%)	79 %	16
Grain	Pszeniczny	0.3 kg (6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	4.6 %
Aroma (end of boil)	Lomik	30 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
copenhagen	Lager	Liquid	250 ml	White Labs