

# Polskie pszeniczne (z owocami)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.1 kg (25.6%)	80.5 %	6
Grain	Viking Pale Ale malt	4 kg (48.8%)	80 %	5
Grain	Viking Wheat Malt	1.6 kg (19.5%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10 %
Boil	Oktawia	5 g	5 min	8.4 %
Boil	ZULA	5 g	5 min	7.3 %
Boil	Izabella	5 g	5 min	5.8 %
Aroma (end of boil)	Oktawia	10 g	0 min	8.4 %
75-20				
Aroma (end of boil)	Izabella	10 g	0 min	5.8 %
Aroma (end of boil)	ZULA	20 g	0 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	maliny,jagody,jeżyny,porzeczki;czarna i czerwona	750 g	Secondary	7 day(s)
Flavor	truskawka	750 g	Secondary	7 day(s)
Flavor	jagoda leśna	800 g	Secondary	7 day(s)

### Notes

- +5l suguaro  
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