

Pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (28.3%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (18.9%) | 80 % | 5 |
| Grain | Pszenica niesłodowana | 2.6 kg (49.1%) | 75 % | 3 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Cashmere | 20 g | 60 min | 8.8 % |
| Boil | El Dorado | 20 g | 10 min | 15 % |
| Aroma (end of boil) | Sabro | 30 g | 1 min | 15 % |
| Dry Hop | El Dorado | 40 g | 5 day(s) | 15 % |
| Dry Hop | Sabro | 40 g | 3 day(s) | 15 % |
| Dry Hop | Cashmere | 30 g | 5 day(s) | 8.8 % |
| Whirlpool | Cashmere | 10 g | 5 min | 8.8 % |