

# Pszenica

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.4 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	4.4 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Amarillo	30 g	15 min	9.5 %
Dry Hop	Citra	100 g	4 day(s)	12 %
Aroma (end of boil)	Cascade	50 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	22 g	Safale