

# Pszenica Orleańska

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- Gravity **12.6 BLG**
- ABV ---
- IBU **65**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2.4 kg (54.1%)	85 %	5
Grain	Weyermann - Pilsner Malt	1.7 kg (38.3%)	81 %	5
Grain	Caramel/Crystal Malt - 10L	0.3 kg (6.8%)	75 %	20
Grain	Weyermann - Acidulated Malt	0.04 kg (0.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	15 min	15.3 %
Boil	Citra	30 g	15 min	12 %
Boil	Mosaic	30 g	10 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Citra	20 g	0 min	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's