

# pszenica resztkowa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (43.9%)	80 %	5
Grain	Pszeniczny	3 kg (52.6%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (3.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	55 min	10 %
Boil	Chinook	30 g	3 min	13 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	0 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	3 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Slant	300 ml	---