

Pszeniczne #1

- Gravity **16.2 BLG**
- ABV ---
- IBU **19**
- SRM **7.7**

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 **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **71C**
- Keep mash **1 min** at **76C**
- 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	Strzegom Pale Ale	2.86 kg (48.4%)	79 %	6
Grain	Strzegom pszeniczny	2.35 kg (39.8%)	81 %	6
Grain	Strzegom Karmel 30	0.5 kg (8.5%)	75 %	30
Grain	Barley, Flaked	0.2 kg (3.4%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	13 g	50 min	12 %
Boil	Rakau	15 g	7 min	9.5 %
Dry Hop	Rakau (NZ)	10 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew