

# Pszeniczne

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **13.5**

## 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **68C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53.6%)	81 %	4
Grain	Pszeniczny	2 kg (35.7%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (8.9%)	75 %	150
Grain	Czekoladowy	0.1 kg (1.8%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	35 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis