

# pszenicznik Australia

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 2.3 kg (47.9%) | 80 %  | 8   |
| Grain | Pszeniczny      | 2.5 kg (52.1%) | 85 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Ella (AUS) | 15 g   | 50 min | 14.6 %     |
| Boil    | Topaz      | 15 g   | 30 min | 15 %       |
| Boil    | Vic Secret | 15 g   | 10 min | 16.3 %     |

## Yeasts

| Name                             | Type  | Form  | Amount | Laboratory |
|----------------------------------|-------|-------|--------|------------|
| WLP380 - Hefeweizen IV Ale Yeast | Wheat | Slant | 80 ml  | White Labs |