

Pszenicznik Nachmielony

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **11**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.4 kg (44.4%)	85 %	4
Grain	Pale Ale/Pils Crisp	2.6 kg (48.1%)	88 %	5
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4 %
Dry Hop	Willamette	30 g	7 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale WB06	Wheat	Slant	200 ml	mieszadło