

## #0 Polskie Pszeniczne

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

### 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 **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (44.4%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 2 kg (44.4%)   | 83 %  | 5   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | lunga    | 15 g   | 60 min   | 11 %       |
| Aroma (end of boil) | lunga    | 35 g   | 3 min    | 11 %       |
| Dry Hop             | lunga    | 50 g   | 4 day(s) | 11 %       |
| Dry Hop             | Puławski | 50 g   | 4 day(s) | 4.3 %      |