

# Polska pszenica

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (43.5%)	85 %	7
Grain	Pszeniczny	1.15 kg (50%)	85 %	4
Grain	Weyermann - Carared	0.15 kg (6.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	10 g	45 min	7 %
Boil	zula	20 g	15 min	7 %
Boil	zula	30 g	5 min	7 %
Dry Hop	zula	30 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis