

# Polska pszenica II

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **3.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **45 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **70C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.1%)	81 %	4
Grain	Pszeniczny	2 kg (38.5%)	85 %	4
Grain	Weyermann - Carapils	0.7 kg (13.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	7.3 %
Whirlpool	Puławski	30 g	5 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Liquid	250 ml	White Labs