

# Polska pszenica IV

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **70 C**, Time **40 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **40 min** at **70C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (70.2%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (17.5%)	79 %	10
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Rice, Flaked	0.2 kg (3.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	60 min	4 %
Whirlpool	Tomyski	50 g	5 min	4 %

## Yeasts

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