

Polska Pszenica Single Hop

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.1 kg (40.4%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (28.8%)	80 %	4
Grain	Simpsons - Maris Otter	1.3 kg (25%)	81 %	6
Grain	Płatki owsiane	0.3 kg (5.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	8 g	60 min	7 %
Boil	Zula	25 g	15 min	7 %
Aroma (end of boil)	Zula	17 g	0 min	7 %
Whirlpool	Zula	40 g	0 min	7 %
Dry Hop	Zula	60 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	125 ml	Fermentis
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