

# POLSKA PSZENICZA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **8 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (46.5%)	81 %	4
Grain	Weyermann pszeniczny jasny	2 kg (46.5%)	80 %	6
Grain	Karmelowy Czerwony	0.3 kg (7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	20 min	11 %
Boil	Oktawia	15 g	20 min	7.8 %
Boil	lunga	15 g	5 min	11 %
Boil	oktavia	15 g	5 min	7.8 %
Whirlpool	Oktawia	20 g	20 min	7.8 %
Whirlpool	lunga	20 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	fermentis

## Notes

- fermentacja burzliwa 12dni Rozlew  
*Jun 20, 2017, 7:31 PM*