

## przeniczne dolne

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **45 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (86.5%)	85 %	4
Grain	pale ale zero	0.7 kg (13.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	50 min	4 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w30/70	Lager	Dry	500 g	---

### Notes

- franekca.pl.tl  
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