

Pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (28.3%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (18.9%)	80 %	5
Grain	Pszenica niesłodowana	2.6 kg (49.1%)	75 %	3
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	20 g	60 min	8.8 %
Boil	El Dorado	20 g	10 min	15 %
Aroma (end of boil)	Sabro	30 g	1 min	15 %
Dry Hop	El Dorado	40 g	5 day(s)	15 %
Dry Hop	Sabro	40 g	3 day(s)	15 %
Dry Hop	Cashmere	30 g	5 day(s)	8.8 %
Whirlpool	Cashmere	10 g	5 min	8.8 %