

pszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.2 kg (44.9%)	83 %	5
Grain	Viking Pilsner malt	2.2 kg (44.9%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (10.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	55 min	10 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Mosaic	35 g	1 min	10 %
Dry Hop	Mosaic	35 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---