

# PszeNica

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	85 %	5
Grain	Pszeniczny	2 kg (44.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	21 g	60 min	10 %
Boil	lunga	29 g	15 min	10 %
Aroma (end of boil)	Citra	30 g	0 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Ale	Slant	350 ml	Safale