

Pszenica AUS

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **2.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.6 kg (54.2%) | 80.5 % | 2 |
| Grain | Pszeniczny | 2 kg (41.7%) | 85 % | 4 |
| Grain | Castlemalting - Cara Clair | 0.2 kg (4.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Topaz | 15 g | 60 min | 17 % |
| Aroma (end of boil) | Galaxy | 10 g | 5 min | 13.6 % |
| Aroma (end of boil) | Enigma (AUS) | 10 g | 5 min | 17.2 % |