

# Pszenica GST2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- 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 **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 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Viking Wheat Malt	2 kg (40%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Boil	Citra	10 g	3 min	12 %
Aroma (end of boil)	Equinox	15 g	0 min	13.1 %
Aroma (end of boil)	Citra	15 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale k-97	Wheat	Dry	11.5 g	Fermentis