

# Pszenica00

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **22.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (67.6%)	82 %	6
Grain	Strzegom Czekoladowy 400	1 kg (13.5%)	68 %	400
Grain	Płatki jęczmienne	0.4 kg (5.4%)	85 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (13.5%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka gorzkiej pomarańczy	40 g	Mash	60 min
Flavor	skórka słodkiej pomarańczy	40 g	Mash	60 min
Other	łuska ryżowa	200 g	Mash	60 min