

Pszeniczne

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **13.1**

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 **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (48.8%)	81 %	4
Grain	Pszeniczny	1.5 kg (36.6%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (12.2%)	75 %	150
Grain	Czekoladowy	0.1 kg (2.4%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	35 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis