

# Pszeniczne

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **60 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (47.2%)	85 %	4
Grain	Briess - Pilsen Malt	2.5 kg (47.2%)	80.5 %	2
Grain	Karmelowy Czerwony	0.3 kg (5.7%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
06	Wheat	Dry	11.5 g	Safale