

# Pszeniczny pszemek 20

- Gravity **13.1 BLG**
- ABV ---
- IBU **59**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3 kg (54.5%)  | 79 %  | 6   |
| Grain | Strzegom pszeniczny | 2 kg (36.4%)  | 81 %  | 6   |
| Grain | Wheat, Flaked       | 0.5 kg (9.1%) | 77 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Chinook | 30 g   | 30 min | 13 %       |
| Boil      | Citra   | 30 g   | 15 min | 12 %       |
| Boil      | Cascade | 30 g   | 15 min | 6 %        |
| Whirlpool | Cascade | 30 g   | 60 min | 6 %        |
| Whirlpool | Citra   | 30 g   | 60 min | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |