

Pszeniczny pszemek

- Gravity **14.3 BLG**
- ABV ---
- IBU **44**
- SRM **6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (55.6%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 2 kg (44.4%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 30 min | 13 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Boil | Citra | 15 g | 0 min | 12 % |
| Boil | Cascade | 15 g | 0 min | 6 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Cascade | 30 g | 5 day(s) | 6 % |

Yeasts

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