

Pszepol

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Weyermann - Eraclea Pilsner	2 kg (50%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amora Preta	50 g	90 min	6 %
Mash	Książęcy	20 g	90 min	7 %
First Wort	Amora Preta	10 g	90 min	6 %
Boil	Amora Preta	20 g	20 min	6 %
Boil	Książęcy	15 g	20 min	7 %
Whirlpool	Amora Preta	20 g	0 min	6 %
Whirlpool	Książęcy	15 g	0 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP029 - German Ale/Kölsch Yeast	Ale	Liquid	70 ml	White Labs