

## pszzzs

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Briess - Pale Ale Malt	3 kg (46.2%)	80 %	7
Grain	Jęczmień niestodowany	0.5 kg (7.7%)	75 %	2