

# Teraz Polska

- Gravity **12.6 BLG**
- ABV ---
- IBU **25**
- 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 **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (46.7%)	85 %	4
Grain	Strzegom Pale Ale	2 kg (37.4%)	79 %	6
Grain	Płatki pszeniczne	0.6 kg (11.2%)	85 %	3
Grain	Abbey Castle	0.25 kg (4.7%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	12.9 %
Boil	Oktawia	10 g	20 min	8.8 %
Boil	Puławski	10 g	20 min	8.9 %
Boil	Oktawia	5 g	10 min	7.1 %
Boil	Puławski	10 g	10 min	8.9 %
Boil	lunga	15 g	0 min	12.9 %
Boil	Oktawia	15 g	0 min	7.1 %
Boil	Puławski	15 g	0 min	8.9 %
Dry Hop	lunga	15 g	6 day(s)	11 %
Dry Hop	Oktawia	10 g	6 day(s)	7.1 %
Dry Hop	Puławski	15 g	6 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	200 ml	Fermentum Mobile