

# Test Polska pszenica

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (21.4%)	85 %	1
Grain	Pilzneńsk Weyerman	4 kg (57.1%)	81 %	4
Grain	Wheat, Flaked	1.5 kg (21.4%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	33 g	60 min	8.7 %
Boil	Lublin (Lubelski)	33 g	60 min	2.6 %
Aroma (end of boil)	Lublin (Lubelski)	22 g	10 min	2.6 %
Aroma (end of boil)	Marynka	7 g	10 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis