

# Pszenica

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **7 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **61.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **44.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **34.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **36.8 liter(s)** of **76C** water or to achieve **61.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.95 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	4.95 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12 %
Boil	lunga	75 g	15 min	11.5 %
Dry Hop	Cascade PL	150 g	4 day(s)	5.2 %
Aroma (end of boil)	lunga	100 g	0 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	24.75 g	Safale