

#0 Polskie Pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (44.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (44.4%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 35 g | 3 min | 11 % |
| Dry Hop | lunga | 50 g | 4 day(s) | 11 % |
| Dry Hop | Puławski | 50 g | 4 day(s) | 4.3 % |