

# A'la Polska Pszenica

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **3.9**
- Style **American Pale Ale**

## 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 **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (67.8%)	82 %	4
Grain	Viking Wheat Malt	1 kg (16.9%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (8.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 12,5%	20 g	60 min	12.5 %
Aroma (end of boil)	lunga 12,5%	10 g	15 min	12.5 %
Aroma (end of boil)	lunga 12,5%	10 g	10 min	12.5 %
Aroma (end of boil)	lunga 12,5%	10 g	5 min	12.5 %
Dry Hop	Oktawia 7,8%	50 g	4 day(s)	7.8 %

## Yeasts

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