

# Owocowa pszenica

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- Gravity **15.5 BLG**
- ABV ---
- IBU **26**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **10 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (47.1%)	80 %	4
Grain	Pszeniczny	2.6 kg (30.6%)	85 %	4
Grain	Monachijski	0.5 kg (5.9%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (5.9%)	78 %	4
Grain	Strzegom Pale Ale	0.9 kg (10.6%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	80 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

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