

# POLSKA PSZENICA 12 Blg #44

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (55.6%)   | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 1.5 kg (27.8%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (9.3%)  | 85 %  | 3   |
| Grain | Płatki pszenne      | 0.4 kg (7.4%)  | --- % | --- |

## Hops

| Use for             | Name | Amount | Time   | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil                | Zula | 15 g   | 60 min | 8.3 %      |
| Boil                | Zula | 15 g   | 15 min | 8.3 %      |
| Aroma (end of boil) | Zula | 15 g   | 0 min  | 8.3 %      |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 100 ml | FM         |