

# Polska Pszenica 12 BLG z Homebrewing

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.6 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (50%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	11.3 %
Aroma (end of boil)	lunga	8 g	15 min	11.3 %
Aroma (end of boil)	lunga	15 g	0 min	11.3 %
Aroma (end of boil)	Oktawia	15 g	0 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.7 g	Safale