

Polska Pszenica Single Hop

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.1 kg (40.4%) | 82 % | 5 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.5 kg (28.8%) | 80 % | 4 |
| Grain | Simpsons - Maris Otter | 1.3 kg (25%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (5.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------|--------|----------|------------|
| Boil | Zula | 8 g | 60 min | 7 % |
| Boil | Zula | 25 g | 15 min | 7 % |
| Aroma (end of boil) | Zula | 17 g | 0 min | 7 % |
| Whirlpool | Zula | 40 g | 0 min | 7 % |
| Dry Hop | Zula | 60 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|--------|--------|-----------|
| FM52 Amerykański Sen | Ale | Liquid | 125 ml | Fermentis |
|----------------------|-----|--------|--------|-----------|