

# polskie pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (50%)	85 %	7
Grain	Viking malt słód pszeniczny	2.5 kg (50%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	30 min	7.1 %
Boil	Oktawia	15 g	10 min	7.1 %
Boil	Izabella	15 g	10 min	5.1 %
Whirlpool	Oktawia	20 g	---	7.1 %
Whirlpool	Izabella	20 g	---	5.1 %
Whirlpool	abis	20 g	---	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile