

# Polskie Pszeniczne

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- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny        | 3.8 kg (70.4%) | 85 %  | 4   |
| Grain | Strzegom Pale Ale | 1.6 kg (29.6%) | 79 %  | 6   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | lunga | 30 g   | 30 min   | 11.6 %     |
| Aroma (end of boil) | lunga | 20 g   | 5 min    | 11.6 %     |
| Aroma (end of boil) | lunga | 20 g   | 0 min    | 11.6 %     |
| Dry Hop             | lunga | 30 g   | 4 day(s) | 11.6 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |