

## Pszenica 1.10.22

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **2.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **53.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **38.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **29.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **53.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (50%)	--- %	---
Grain	Pilzneński	4.5 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	40 g	30 min	13 %
Aroma (end of boil)	Cascade	60 g	0 min	6.3 %
Aroma (end of boil)	Simcoe	30 g	0 min	12.6 %
Aroma (end of boil)	Citra	25 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	200 ml	Fermentis