

# Pszenica

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.3**
- 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 **15 %/h**
- Boil size **55.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny          | 4.4 kg (50%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 4.4 kg (50%) | 80 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 30 g   | 60 min   | 12 %       |
| Boil                | Amarillo | 30 g   | 15 min   | 9.5 %      |
| Dry Hop             | Citra    | 100 g  | 4 day(s) | 12 %       |
| Aroma (end of boil) | Cascade  | 50 g   | 0 min    | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 22 g   | Safale     |