

# pszeniczny tropic

- Gravity **11.4 BLG**
- ABV ---
- IBU **26**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	1 kg (16.7%)	75 %	3
Grain	Pszeniczny	4 kg (66.7%)	85 %	4
Adjunct	luska orkiszowa	1 kg (16.7%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Waimea	40 g	5 min	17 %
Aroma (end of boil)	Rakau (NZ)	5 g	10 min	9.5 %
Aroma (end of boil)	Waimea	5 g	10 min	17 %
Aroma (end of boil)	Rakau (NZ)	40 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	10 g	---