

Pszenżytnie

- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **53.5 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **30 min** at **53.5C**
- Keep mash **30 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (55.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (22.2%) | 81 % | 6 |
| Grain | Żytni | 1 kg (22.2%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Sybilla | 10 g | 10 min | 3.5 % |
| Boil | Sybilla | 10 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |