

# pachnąca pszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (42.6%)	81 %	4
Grain	Pszeniczny	2.5 kg (53.2%)	84 %	4
Grain	pszeniczny karmelowy	0.2 kg (4.3%)	70 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4 %
Aroma (end of boil)	Oktawia	10 g	10 min	8.7 %
Aroma (end of boil)	Marynka	10 g	10 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Ale	Slant	100 ml	safe ale

## Extras

Type	Name	Amount	Use for	Time
Herb	kolędra	20 g	Boil	15 min
Fining	mech irlandzki	4 g	Boil	15 min