

# Polska Pszenica

---

- Gravity **10.5 BLG**
- ABV ---
- IBU **33**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (50%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2 kg (50%) | 80 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 15 g   | 60 min | 11 %       |
| Boil    | lunga   | 15 g   | 15 min | 11 %       |
| Boil    | lunga   | 30 g   | 1 min  | 11 %       |
| Boil    | Oktawia | 30 g   | 1 min  | 7.1 %      |

## Yeasts

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