

# Polska pszenica

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (46.9%)	82 %	4
Grain	Pszeniczny	1.5 kg (46.9%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora preta	10 g	30 min	11.2 %
Aroma (end of boil)	Amora Preta	10 g	5 min	11.2 %
Whirlpool	Amora Preta	20 g	10 min	11.2 %
Dry Hop	Amora Preta	60 g	3 day(s)	11.2 %