

# 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 %     |