

# Polska Pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malteurop	2.7 kg (50%)	80 %	5
Grain	Pszeniczny Malteurop	2.7 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook PL	10 g	60 min	10 %
Boil	lunga	7 g	60 min	12.9 %
Boil	chinook PL	10 g	15 min	10 %
Boil	lunga	10 g	15 min	12.9 %
Boil	Chinook	20 g	0 min	13 %
Boil	lunga	20 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm55 Zielone wżgórze	Ale	Liquid	10 ml	Fermentum Mobile