

# Polska Pszenica by Rafał

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **28**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	11 %
Boil	lunga	8 g	15 min	11 %
Aroma (end of boil)	lunga	15 g	0 min	11 %
Aroma (end of boil)	Oktawia	15 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Wheat	Slant	150 ml	Fermentis