

Polska pszenica feat Książęcy warka na 42 urodziny

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (43.5%)	85 %	4
Grain	Viking Pilsner malt	2.5 kg (54.3%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	30 min	7 %
Boil	Książęcy	30 g	15 min	7 %
Whirlpool	Książęcy	30 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---