

pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **7**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **11.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 1 kg (40%) | 82 % | 5 |
| Grain | Briess - Pale Ale Malt | 1 kg (40%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (20%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 5 g | 10 min | 10.5 % |
| Aroma (end of boil) | Mosaic | 5 g | 5 min | 10.5 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 5 g | Fermentis |