

Pszenica Orleańska

- Gravity **12.6 BLG**
- ABV ---
- IBU **65**
- SRM **5.4**
- 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 **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 2.4 kg (54.1%) | 85 % | 5 |
| Grain | Weyermann - Pilsner Malt | 1.7 kg (38.3%) | 81 % | 5 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (6.8%) | 75 % | 20 |
| Grain | Weyermann - Acidulated Malt | 0.04 kg (0.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Waimea | 20 g | 15 min | 15.3 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Boil | Mosaic | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |