

# Pszenżytnie

- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **53.5 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **30 min** at **53.5C**
- Keep mash **30 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (55.6%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1 kg (22.2%)   | 81 %  | 6   |
| Grain | Żytni               | 1 kg (22.2%)   | 85 %  | 8   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 20 g   | 60 min | 13.5 %     |
| Boil    | Sybilla | 10 g   | 10 min | 3.5 %      |
| Boil    | Sybilla | 10 g   | 5 min  | 3.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Safbrew    |