

Polska pszenica 2025

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.2 kg (79%)	85 %	4.5
Grain	Pilzneński	0.5 kg (12.3%)	81 %	4
Grain	Płatki pszeniczne	0.35 kg (8.6%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zombie	5 g	90 min	10.3 %
Boil	Zombie	8 g	55 min	10.3 %
Aroma (end of boil)	Zombie	20 g	1 min	10.3 %
Whirlpool	Zombie	20 g	8 min	10.3 %
Whirlpool	Zula	20 g	8 min	10 %
Whirlpool	Rody hodowlane 2/20	25 g	8 min	9.3 %
Dry Hop	Zombie	20 g	2 day(s)	10.3 %
Dry Hop	Zula	20 g	1 day(s)	10 %
Dry Hop	Rody hodowlane 2/20	20 g	1 day(s)	9.3 %

Whirlpool	Rody hodowlane 2/20	15 g	2 min	9.3 %
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Notes

- Woda : <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=91HP71J>
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