

# Polska Pszenica

- Gravity **11.2 BLG**
- ABV ---
- IBU **22**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.5 kg (53.2%)	--- %	6
Grain	Strzegom Pilzneński	2 kg (42.6%)	--- %	4
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.3%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %
Dry Hop	lunga	15 g	5 day(s)	12 %
Dry Hop	Lublin (Lubelski)	20 g	5 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	145 ml	Fermentis