

# Polskie Pszeniczne

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- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.8 kg (70.4%)	85 %	4
Grain	Strzegom Pale Ale	1.6 kg (29.6%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11.6 %
Aroma (end of boil)	lunga	20 g	5 min	11.6 %
Aroma (end of boil)	lunga	20 g	0 min	11.6 %
Dry Hop	lunga	30 g	4 day(s)	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale