

# Południca

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.4 kg (46.2%)	79 %	6
Grain	Strzegom Pszeniczny	2.8 kg (53.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	12 %
Boil	Citra	25 g	0 min	12 %