

Pszenica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Wheat Malt, White | 2.5 kg (45.5%) | 85 % | 5 |
| Grain | lager malt | 2.5 kg (45.5%) | 85 % | 2.5 |
| Grain | Platki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 12.7 % |
| Boil | eqinoix | 10 g | 30 min | 13.6 % |
| Aroma (end of boil) | Equinox | 10 g | 5 min | 13.6 % |
| Aroma (end of boil) | Chinook | 10 g | 5 min | 12.7 % |
| Whirlpool | Chinook | 10 g | 0 min | 12.7 % |
| Whirlpool | Equinox | 10 g | 0 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |