

Pszenica PL

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **75.6 C**, Time **20 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **75.6C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (50%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|---------|----------|------------|
| Dry Hop | Oktawia | 18 g | 3 day(s) | 7.1 % |
| Whirlpool | Oktawia | 10.5 g | 20 min | 7.1 % |
| Boil | Oktawia | 7.66 g | 10 min | 7.1 % |
| Boil | Oktawia | 7.66 g | 30 min | 7.1 % |
| Dry Hop | Sybilla | 36 g | 3 day(s) | 6.2 % |
| Boil | Sybilla | 7.66 g | 10 min | 6.2 % |
| Whirlpool | Sybilla | 20.44 g | 20 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 80 ml | Fermentum Mobile |