

# Pszeniczna Vic Wu

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **16 %/h**
- Boil size **31.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	2.2 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9 g	60 min	9.5 %
Boil	Willamette	10 g	20 min	5 %
Boil	Willamette	10 g	15 min	5 %
Aroma (end of boil)	Vic Secret	25 g	5 min	15.6 %
Aroma (end of boil)	Vic Secret	25 g	1 min	15.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	8 g	Boil	15 min