

Pszeniczne #1

- Gravity **16.2 BLG**
- ABV ---
- IBU **19**
- SRM **7.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **71C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.86 kg (48.4%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 2.35 kg (39.8%) | 81 % | 6 |
| Grain | Strzegom Karmel 30 | 0.5 kg (8.5%) | 75 % | 30 |
| Grain | Barley, Flaked | 0.2 kg (3.4%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Hallertau | 13 g | 50 min | 12 % |
| Boil | Rakau | 15 g | 7 min | 9.5 % |
| Dry Hop | Rakau (NZ) | 10 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |