

Pszenżytnie

- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **53.5 C**, Time **30 min**
- Temp **69 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **30 min** at **53.5C**
- Keep mash **30 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (55.6%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (22.2%)	81 %	6
Grain	Żytni	1 kg (22.2%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Sybilla	10 g	10 min	3.5 %
Boil	Sybilla	10 g	5 min	3.5 %

Yeasts

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