

Pszepol

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (45.5%)	85 %	4
Grain	Weyermann - Eraclea Pilsner	2 kg (45.5%)	81 %	4
Grain	Weyermann - Carawheat	0.2 kg (4.5%)	77 %	92
Grain	Abbey Malt Weyermann	0.2 kg (4.5%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Zula	50 g	90 min	9.6 %
Boil	Amora Preta	15 g	15 min	9.8 %
Boil	Vermelho	15 g	15 min	9.5 %
Boil	Zula	10 g	15 min	9.6 %
Whirlpool	Amora Preta	15 g	0 min	9.8 %
Whirlpool	Vermelho	15 g	0 min	9.5 %
Whirlpool	Zula	10 g	0 min	9.6 %
Dry Hop	Amora Preta	20 g	3 day(s)	9.8 %

Dry Hop	Vermelho	20 g	3 day(s)	9.5 %
Dry Hop	Zula	10 g	3 day(s)	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand