Polska Pszenica #1 - Browar na Wyżynie

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	1.9 kg *(42.2%)*	80 %	5
Grain	pszeniczny Viking Malt	1.9 kg *(42.2%)*	81 %	5
Grain	płatki owsiane	0.4 kg *(8.9%)*	75 %	3
Grain	karmelowy 30 - Viking Malt	0.3 kg *(6.7%)*	75 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia (PL) - granulat	5 g	25 min	7.8 %
Boil	Junga (PL) - granulat	5 g	25 min	12.5 %
Boil	Sybilla (PL) - granulat	5 g	25 min	6.5 %
Aroma (end of boil)	Junga (PL) - granulat	15 g	7 min	12.5 %
Aroma (end of boil)	Sybilla (PL) - granulat	15 g	7 min	6.5 %
Aroma (end of boil)	Oktawia (PL) - granulat	15 g	7 min	7.8 %
Whirlpool	Junga (PL) - granulat	20 g	10 min	12.5 %

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Whirlpool	Sybilla (PL) - granulat	20 g	10 min	6.5 %
Whirlpool	Oktawia (PL) - granulat	20 g	10 min	7.8 %
Dry Hop	Sybilla (PL) - granulat	25 g	7 day(s)	6.5 %
Dry Hop	Oktawia (PL) - granulat	25 g	7 day(s)	7.8 %

Yeasts

Name	**Type**	**Form**	**Amount**	**Laboratory**
Safale US-05	Ale	Dry	11.5 g	---

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