Pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **63.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37 liter(s)**
- Total mash volume **47.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **37 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **37.1 liter(s)** of **76C** water or to achieve **63.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.28 kg *(50%)*	85 %	4
Grain	Strzegom Pilzneński	5.28 kg *(50%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	36 g	60 min	12 %
Boil	Amarillo	36 g	15 min	9.5 %
Aroma (end of boil)	Citra	72 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	26.4 g	Safale