

# Pszenica BREWIT

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **42 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **47.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (42.9%)	85 %	4
Grain	Pilznieński	6 kg (42.9%)	81 %	4
Grain	Carabelge	1 kg (7.1%)	80 %	30
Grain	Monachijski	1 kg (7.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	13 %
Boil	Citra	35 g	15 min	12 %
Boil	Galaxy	35 g	5 min	15 %
Whirlpool	Citra	35 g	---	12 %