

## Pszenica z importu

- Gravity **11.7 BLG**
- ABV ---
- IBU **22**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2 kg (50%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 2 kg (50%) | 81 %  | 6   |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 50 min   | 15 %       |
| Boil    | Simcoe                 | 15 g   | 3 min    | 13.2 %     |
| Boil    | Citra                  | 5 g    | 3 min    | 12 %       |
| Dry Hop | Citra                  | 10 g   | 4 day(s) | 12 %       |
| Dry Hop | Simcoe                 | 35 g   | 4 day(s) | 13.2 %     |

### Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| us- o5 | Ale  | Slant | 200 ml | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                        |      |           |          |
|--------|------------------------|------|-----------|----------|
| Flavor | skórka świeżej cytryny | 20 g | Secondary | 5 day(s) |
|--------|------------------------|------|-----------|----------|

## Notes

- skórka cytryny zalana 24h wcześniej spirytusem  
*Jan 25, 2017, 5:53 PM*