

# Pszenica z trawą cytrynową - dyplomowe Moni nr 1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.52 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.7 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **7.7 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **73C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (49.2%)	82 %	4
Grain	Viking Wheat Malt	1.3 kg (42.6%)	83 %	5
Grain	Weyermann - Carapils	0.25 kg (8.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	5 g	60 min	13.5 %
Boil	Pekko	5 g	20 min	13.5 %
Aroma (end of boil)	Pekko	10 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	10 g	Boil	10 min

Spice	imbir	3 g	Boil	10 min
-------	-------	-----	------	--------