

# Sycylijska pszenica

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **3.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type                                          | Name              | Amount         | Yield | EBC |
|-----------------------------------------------|-------------------|----------------|-------|-----|
| Grain                                         | Pszeniczny        | 2.5 kg (44.6%) | 85 %  | 4   |
| Grain                                         | Pilznieński       | 2.5 kg (44.6%) | 81 %  | 4   |
| Grain                                         | Płatki pszeniczne | 0.5 kg (8.9%)  | 85 %  | 3   |
| Adjunct                                       | Łuski ryżowe      | 0.1 kg (1.8%)  | --- % | --- |
| Namoczone wcześniej w wodzie dodać na mashout |                   |                |       |     |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 15 g   | 60 min | 12 %       |
| Boil                | Citra | 15 g   | 10 min | 12 %       |
| Aroma (end of boil) | Citra | 20 g   | 0 min  | 12 %       |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale US-05 | Wheat | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for | Time  |
|--------|-------------------|--------|---------|-------|
| Flavor | skórka pomarańczy | 20 g   | Boil    | 5 min |
| Flavor | skórka curacao    | 20 g   | Boil    | 5 min |