

# przenica

---

- Gravity **13.8 BLG**
- ABV ---
- IBU **23**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **90 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **90 min** at **63C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.2 kg (48%)	82 %	6
Grain	Strzegom Pilzneński	1.3 kg (52%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	13.5 %
Boil	Citra	5 g	15 min	13.5 %
Aroma (end of boil)	Citra	5 g	5 min	13.5 %
Dry Hop	Citra	15 g	4 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	3 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	5 min

Flavor	trawa cytrynowa	10 g	Boil	5 min
Spice	kolendra	5 g	Boil	5 min
Flavor	skórka słodkiej pomarańczy	10 g	Boil	5 min