

Pszenica BREWIT

- 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 | Pilzneński | 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 % |