

Pszenica Szymona

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **13**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **50 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Płatki pszeniczne | 1.4 kg (20.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.9%) | 85 % | 3 |
| Grain | Pilzneński | 4 kg (58.8%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (14.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |
| Boil | Lomik | 30 g | 20 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

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

| | | | | |
|-------|---------------------|------|------|--------|
| Spice | kolendra | 30 g | Boil | 15 min |
| Spice | trawa cytrynowa | 30 g | Boil | 15 min |
| Spice | curacao | 40 g | Boil | 15 min |
| Spice | Gorzka pomarańczowa | 20 g | Boil | 15 min |