

# Pszenica z dodatkami

- Gravity **11.4 BLG**
- ABV ---
- IBU **27**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.5 kg (50%) | 81 %  | 6   |
| Grain | Strzegom Pale Ale   | 2.5 kg (50%) | 79 %  | 6   |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Nelson Sauvín | 20 g   | 60 min | 11 %       |
| Boil    | Nelson Sauvín | 10 g   | 10 min | 11 %       |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 100 g  | Safbrew    |

## Extras

| Type   | Name          | Amount | Use for | Time   |
|--------|---------------|--------|---------|--------|
| Flavor | ananas        | 200 g  | Boil    | 15 min |
| Flavor | mango i kokos | 200 g  | Boil    | 15 min |

## Notes

- zobaczymy co wyjdzie :)  
*Mar 7, 2017, 4:43 PM*