

# Pszenica z importu

- Gravity **11.7 BLG**
- ABV ---
- IBU **22**
- SRM **5**
- 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 **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (50%)	79 %	6
Grain	Strzegom Pszeniczny	2 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15 %
Boil	Simcoe	15 g	3 min	13.2 %
Boil	Citra	5 g	3 min	12 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Simcoe	35 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us- o5	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka świeżej cytryny	20 g	Secondary	5 day(s)
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### Notes

- skórka cytryny zalana 24h wcześniej spirytusem  
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