

pszenica01

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński/ Pale ale | 2.4 kg (47.1%) | 80 % | 4 |
| Grain | Pszeniczny | 1.2 kg (23.5%) | 85 % | 4 |
| Grain | Karmelowy Jasny 50 EBC | 0.1 kg (2%) | 75 % | 50 |
| Grain | Płatki pszeniczne | 1 kg (19.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (7.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Motueka (NZ) | 20 g | 60 min | 6.3 % |
| Boil | Motueka (NZ) | 10 g | 15 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|--------|
| Spice | kolrnda mielona | 30 g | Boil | 10 min |
| Flavor | curacao | 20 g | Boil | 10 min |
| Flavor | świeża skórka pomarańczy | 160 g | Boil | 10 min |