

# mocno owocowa pszenica

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (40.7%)	85 %	4
Grain	Pilzneński	3.5 kg (40.7%)	81 %	4
Adjunct	łuska	0.5 kg (5.8%)	1 %	5
Sugar	cukier z owoców	0.1 kg (1.2%)	100 %	---
Grain	gryczany sólód	1 kg (11.6%)	80 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	simcoe	25 g	30 min	14 %
Aroma (end of boil)	citra cro	10 g	1 min	22 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	grejfrut 1duża sztuka	1 g	Primary	5 day(s)

Flavor	aromat mango 1ml/2l	1 g	Secondary	1 day(s)
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