

Pomarańcz pszenica

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **9**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 **20 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (60%)	85 %	4.5
Grain	Pilznieński	2 kg (40%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	45 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Mięsz pomarańczy	3000 g	Mash	20 min
Flavor	Sok pomarańczowy	2000 g	Boil	5 min
Flavor	Skórka pomarańczy	200 g	Boil	60 min