

# Pszenica 0.1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

## Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **5.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (45.5%)	80 %	4
Grain	Munich Malt	0.8 kg (36.4%)	80 %	18
Adjunct	Płatki owsiane	0.4 kg (18.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	55 min	13.5 %
na początku gotowania				
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Magnum	5 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich	Wheat	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7.5 g	Boil	15 min
Spice	kolendra	3.5 g	Boil	5 min

## Notes

- ekstrakt początkowy ok 12BLG  
po około czterech dniach od zadania drożdży BLG na poziomie 3,5-4 tego samego dnia dodałem 20g citry na około 3 dni  
*Nov 2, 2019, 1:00 PM*