

# Pszenica Szymona

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **13**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **50 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	1.4 kg (20.6%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3
Grain	Pilzneński	4 kg (58.8%)	81 %	4
Grain	Pszeniczny	1 kg (14.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Lomik	30 g	20 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	30 g	Boil	15 min
Spice	trawa cytrynowa	30 g	Boil	15 min
Spice	curacao	40 g	Boil	15 min
Spice	Gorzka pomarańczowa	20 g	Boil	15 min