

## Pszenica z dodatkami

- Gravity **11.4 BLG**
- ABV ---
- IBU **27**
- SRM **4.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 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 **30 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (50%)	81 %	6
Grain	Strzegom Pale Ale	2.5 kg (50%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	20 g	60 min	11 %
Boil	Nelson Sauvignon	10 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	100 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Flavor	ananas	200 g	Boil	15 min
Flavor	mango i kokos	200 g	Boil	15 min

### Notes

- zobaczmy co wyjdzie :)  
*Mar 7, 2017, 4:43 PM*