

# Sycylijska pszenica

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (44.6%)	85 %	4
Grain	Pilzneński	2.5 kg (44.6%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (8.9%)	85 %	3
Adjunct	Łuski ryżowe	0.1 kg (1.8%)	--- %	---

Namoczone wcześniej w wodzie dodać na mashout

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	15 g	10 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Wheat	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	20 g	Boil	5 min
Flavor	skórka curacao	20 g	Boil	5 min