

#7 Pszeniczne cytry-Nowe

- Gravity **11 BLG**
- ABV ---
- IBU **14**
- SRM **6.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.5 kg (58.1%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.5 kg (34.9%) | 80 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.3 kg (7%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Citra | 5 g | 55 min | 12 % |
| Boil | Chinook | 5 g | 20 min | 13 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew US-05 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | skórka cytryny | 10 g | Boil | 5 min |