

# pszenica01

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński/ Pale ale	2.4 kg (47.1%)	80 %	4
Grain	Pszeniczny	1.2 kg (23.5%)	85 %	4
Grain	Karmelowy Jasny 50 EBC	0.1 kg (2%)	75 %	50
Grain	Płatki pszeniczne	1 kg (19.6%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka (NZ)	20 g	60 min	6.3 %
Boil	Motueka (NZ)	10 g	15 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolrnda mielona	30 g	Boil	10 min
Flavor	curacao	20 g	Boil	10 min
Flavor	świeża skórka pomarańczy	160 g	Boil	10 min