

Pszeniczne z Citrą

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (51%)	80 %	4
Grain	Pszeniczny	2 kg (40.8%)	85 %	4
Grain	Acid Malt	0.15 kg (3.1%)	58.7 %	6
Grain	Słód owsiany Fawcett	0.25 kg (5.1%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	25 min	15.2 %
Whirlpool	Citra	15 g	10 min	15.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	25 g	Boil	10 min