

#7 Pszeniczne cytry-Nowe

- Gravity **11 BLG**
- ABV **4.4 %**
- 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