

# Pszenica 0.1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

## Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **2.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

## Fermentables

| Type    | Name                                      | Amount         | Yield | EBC |
|---------|---|----------------|-------|-----|
| Grain   | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 0.5 kg (45.5%) | 80 %  | 4   |
| Grain   | Munich Malt                               | 0.4 kg (36.4%) | 80 %  | 18  |
| Adjunct | Płatki owsiane                            | 0.2 kg (18.2%) | 85 %  | 3   |

## Hops

| Use for               | Name   | Amount | Time     | Alpha acid |
|-----------------------|--------|--------|----------|------------|
| Boil                  | Magnum | 5 g    | 55 min   | 13.5 %     |
| na początku gotowania |        |        |          |            |
| Aroma (end of boil)   | Citra  | 5 g    | 5 min    | 12 %       |
| Dry Hop               | Citra  | 10 g   | 3 day(s) | 12 %       |
| Dry Hop               | Magnum | 2.5 g  | 3 day(s) | 13.5 %     |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| Munich | Wheat | Dry  | 2.5 g  | ---        |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 3.75 g | Boil    | 15 min |
| Spice | kolendra | 1.75 g | Boil    | 5 min  |