

Pszenica 0.1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

Steps

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

Mash step by step

- Heat up **5.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1 kg (45.5%) | 80 % | 4 |
| Grain | Munich Malt | 0.8 kg (36.4%) | 80 % | 18 |
| Adjunct | Płatki owsiane | 0.4 kg (18.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------------|--------|--------|----------|------------|
| Boil | Magnum | 10 g | 55 min | 13.5 % |
| na początku gotowania | | | | |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Magnum | 5 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| Munich | Wheat | Dry | 5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 7.5 g | Boil | 15 min |
| Spice | kolendra | 3.5 g | Boil | 5 min |

Notes

- ekstrakt początkowy ok 12BLG
po około czterech dniach od zadania drożdży BLG na poziomie 3,5-4 tego samego dnia dodałem 20g citry na około 3 dni
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