

# Pszenicznik Damiana

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.3 kg (58.4%)	85 %	4
Grain	Pilznieński	2 kg (35.4%)	81 %	4
Grain	Carawheat (GR)	0.25 kg (4.4%)	68 %	79
Grain	Zakwaszający Wayermann	0.1 kg (1.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle WB 06	Wheat	Dry	11 g	---
Fm 41	Wheat	Liquid	100 ml	---
Jacks M20	Wheat	Dry	11 g	---
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	100 ml	White Labs

## Notes

- Łuska ryżowa 100g  
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