

Sycylijska pszenica

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (44.6%) | 85 % | 4 |
| Grain | Pilzneński | 2.5 kg (44.6%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.9%) | 85 % | 3 |
| Adjunct | Łuski ryżowe | 0.1 kg (1.8%) | --- % | --- |

Namoczone wcześniej w wodzie dodać na mashout

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale US-05 | Wheat | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | skórka pomarańczy | 20 g | Boil | 5 min |
| Flavor | skórka curacao | 20 g | Boil | 5 min |