

pszenicznia III

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **3.4**
- Style **Weizen/Weissbier**

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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- 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	Pilzneński	2 kg (45.5%)	81 %	4
Grain	Pszeniczny	2.4 kg (54.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	50 min	9.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Sabro	20 g	5 min	15 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Citra	20 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand-belgian wit-style ale yeast	Wheat	Slant	80 ml	lallemand

Extras

Type	Name	Amount	Use for	Time
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Herb	liście kafiru	15 g	Boil	10 min
Flavor	curacao	8 g	Boil	10 min
Flavor	skórka pomarańczy	8 g	Boil	10 min