

# pszenica01

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński/ Pale ale   | 2.4 kg (47.1%) | 80 %  | 4   |
| Grain | Pszeniczny             | 1.2 kg (23.5%) | 85 %  | 4   |
| Grain | Karmelowy Jasny 50 EBC | 0.1 kg (2%)    | 75 %  | 50  |
| Grain | Płatki pszeniczne      | 1 kg (19.6%)   | 85 %  | 3   |
| Grain | Płatki owsiane         | 0.4 kg (7.8%)  | 85 %  | 3   |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Motueka (NZ) | 20 g   | 60 min | 6.3 %      |
| Boil    | Motueka (NZ) | 10 g   | 15 min | 6.3 %      |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name                     | Amount | Use for | Time   |
|--------|--------------------------|--------|---------|--------|
| Spice  | kolrnda mielona          | 30 g   | Boil    | 10 min |
| Flavor | curacao                  | 20 g   | Boil    | 10 min |
| Flavor | świeża skórka pomarańczy | 160 g  | Boil    | 10 min |