

BA pszeniczne #3

- Gravity **11.7 BLG**
- ABV ---
- IBU **18**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **73 C**, Time **25 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **73C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (48.8%) | 81 % | 4 |
| Adjunct | skórki słodkiej pomarańczy | 0.2 kg (4.9%) | --- % | --- |
| Adjunct | skórki Curacao | 0.2 kg (4.9%) | --- % | --- |
| Grain | Pszeniczny | 1.5 kg (36.6%) | 85 % | 4 |
| Adjunct | kolendra | 0.2 kg (4.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 30 g | 60 min | 4.6 % |
| Aroma (end of boil) | Hallertau Spalt Select | 30 g | 2 min | 4.6 % |

Yeasts

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