

Psze Pani Joanna vol. 6

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **21**
- SRM **4.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **49.5C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny | 5 kg (58.8%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (35.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Zula | 50 g | 30 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| safale WB-06 | Wheat | Dry | 11.5 g | Safale |