

# Psze Pani Joanna

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **4.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **22.4 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 **15.4 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 **19.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (71.4%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	50 min	11 %
Boil	lunga	30 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11 g	Mauribrew

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	2 min