

# Pszenica RafałWheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **10.8**
- Style **Witbier**

## 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **44 C**, Time **40 min**
- Temp **50 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **20 min** at **50C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.2 kg (76.2%)	80 %	36
Grain	Pszeniczny	1 kg (23.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	loral	15 g	60 min	11.9 %
Aroma (end of boil)	loral	15 g	10 min	11.9 %
Dry Hop	loral	15 g	30 day(s)	11.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BrewGO Wheat	Wheat	Dry	11 g	Browin