

pszenica zacier 1

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **25**
- SRM **4.6**
- 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 **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **46.4C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	4.7 kg (82.5%)	83 %	5
Grain	Viking Pale Ale malt	0.5 kg (8.8%)	80 %	5
Grain	Viking Pilsner malt	0.5 kg (8.8%)	82 %	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	Citra	50 g	3 day(s)	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	---