

Pszeniczne na zimno

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **5.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.3 kg (51.7%) | 85 % | 4 |
| Grain | Łuska ryżowa | 0.15 kg (3.4%) | --- % | --- |
| Grain | Viking Pilsner malt | 1.7 kg (38.2%) | 82 % | 4 |
| Grain | Weyermann - Carawheat | 0.3 kg (6.7%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Mosaic | 15 g | 60 min | 12.8 % |
| Boil | Liberty | 15 g | 15 min | 5.6 % |
| Dry Hop | Liberty | 20 g | 7 day(s) | 5.6 % |

Yeasts

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