

# Pszenicznik

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **6.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (54.1%)   | 85 %  | 7   |
| Grain | Weyermann - Pilsner Malt  | 0.7 kg (18.9%) | 81 %  | 5   |
| Grain | Strzegom Pszeniczny       | 1 kg (27%)     | 81 %  | 6   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Citra             | 6 g    | 60 min   | 12 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 5 min    | 4 %        |
| Dry Hop             | Citra             | 10 g   | 7 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| WB-06 | Ale  | Dry  | 6 g    | ---        |