# Białe pszeniczne

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pilsner malt | 3 kg *(42.9%)* | 82 % | 4 |
| Grain | Pszeniczny | 2 kg *(28.6%)* | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg *(14.3%)* | 60 % | 3 |
| Grain | Płatki owsiane | 1 kg *(14.3%)* | 60 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 20 g | 30 min | 7.7 % |
| Boil | Marynka | 10 g | 25 min | 7.7 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safbrew S-33 | Wheat | Dry | 11 g | --- |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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|---|---|---|---|---|
| Spice | curacao | 15 g | Boil | 10 min |
| Spice | zmielona kolendra | 15 g | Boil | 10 min |