Białe pszeniczne

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **18**
- SRM **4.4**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 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 **18.3 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 **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(49.2%)*	80 %	4
Grain	Pszeniczny	1.5 kg *(24.6%)*	85 %	4
Grain	Abbey Malt Weyermann	0.1 kg *(1.6%)*	75 %	45
Grain	Płatki pszeniczne	1 kg *(16.4%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(8.2%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Perle	11 g	15 min	7 %

Yeasts

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

Extras

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

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Kolendra	30 g	Boil	10 min