

## Białe pszeniczne

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **4**
- SRM **4.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **64 C**, Time **65 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński        | 2 kg (25%)   | 81 %  | 5   |
| Grain | Pszeniczny        | 5 kg (62.5%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 1 kg (12.5%) | 85 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 15 min | 3.8 %      |

### Yeasts

| Name                              | Type  | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| Gozdawa - Classic Belgian Witbier | Wheat | Dry  | 10 g   | Gozdawa    |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Curacao  | 25 g   | Boil    | 10 min |
| Spice | Kolendra | 10 g   | Boil    | 10 min |