

Białe pszeniczne

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 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 **10.7 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 **8.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.75 kg (49.1%) | 80 % | 4 |
| Grain | Pszeniczny | 0.88 kg (24.6%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.06 kg (1.8%) | 75 % | 45 |
| Grain | Płatki pszeniczne | 0.63 kg (17.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 12.5 g | 60 min | 7 % |
| Boil | Perle | 6.25 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safbrew S-33 | Ale | Dry | 14.25 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|---------|---------|--------|
| Spice | Curacao | 12.5 g | Boil | 10 min |
| Spice | Kolendra | 18.75 g | Boil | 10 min |

Notes

- Burzliwa - 5-7 dni - 18-22 st.C
Cicha. - 5-7 dni - 16-18 st.C
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