

# pszeniczne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **65.8C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (60%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (40%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	40 min	3.5 %
Boil	Sybilla	30 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11 g	safale

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	10 min
Spice	suszona skórka słodkiej pomarańczy	10 g	Boil	10 min