

US Apszenicznik

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (54.5%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 2 kg (36.4%) | 80 % | 4 |
| Grain | pale cara | 0.5 kg (9.1%) | 77 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Mosaic | 25 g | 60 min | 12 % |
| Aroma (end of boil) | Mosaic | 25 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| fermentis wb-06 | Wheat | Dry | 12.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 10 min |

| | | | | |
|-------|---------------------------|------|------|--------|
| Spice | suszona skórka pomarańczy | 10 g | Boil | 10 min |
| Spice | świeża skórka pomarańczy | 35 g | Boil | 7 min |
| Spice | świeża skórka cytryny | 25 g | Boil | 7 min |