

## BA pszeniczne

- Gravity **14 BLG**
- ABV ---
- IBU **58**
- SRM **4.5**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **73 C**, Time **25 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **73C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (51%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.3 kg (26.5%)	80 %	6
Grain	Wheat, Flaked	0.5 kg (10.2%)	77 %	4
Adjunct	skórki słodkiej pomarańczy	0.2 kg (4.1%)	--- %	---
Adjunct	skórki Curacao	0.2 kg (4.1%)	--- %	---
Adjunct	kolendra	0.2 kg (4.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	30 g	30 min	5 %
Boil	Golding	10 g	75 min	5 %
Boil	Saaz (Czech Republic)	15 g	75 min	4.5 %
Boil	fantasia	15 g	75 min	4.3 %
Boil	Saaz (Czech Republic)	15 g	85 min	4.5 %
Boil	Golding	20 g	85 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Notes

- Wyszło gorzkie  
*Jul 9, 2016, 12:57 PM*