

# Pszemo

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.85 kg (30.9%)	82 %	4
Grain	Pszenica niesłodowana	0.85 kg (30.9%)	75 %	3
Grain	Pszeniczny	0.5 kg (18.2%)	85 %	4
Grain	słód diastyczny	0.15 kg (5.5%)	80 %	3
Grain	Płatki owsiane	0.4 kg (14.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	10 min

Spice	curacao	10 g	Boil	10 min
Spice	zest cytrynowy	15 g	Boil	10 min

### Notes

- Drożdże trzy godziny po zadaniu podjęły współpracę.  
*May 10, 2018, 10:20 PM*