

Pszenica RafałWheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **10.8**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **44 C**, Time **40 min**
- Temp **50 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **20 min** at **50C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.2 kg (76.2%) | 80 % | 36 |
| Grain | Pszeniczny | 1 kg (23.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|-----------|------------|
| Boil | loral | 15 g | 60 min | 11.9 % |
| Aroma (end of boil) | loral | 15 g | 10 min | 11.9 % |
| Dry Hop | loral | 15 g | 30 day(s) | 11.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| BrewGO Wheat | Wheat | Dry | 11 g | Browin |