

# Pszeniczne

- Gravity **12.2 BLG**
- ABV ---
- IBU **35**
- SRM **5.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.57 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.75 kg (35.7%)	81 %	4
Grain	Pszeniczny	1.25 kg (59.5%)	85 %	4
Grain	Karmelowy Czerwony	0.1 kg (4.8%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	55 min	4 %
Boil	Citra	12 g	20 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM40 Pszeniczny Łan	Wheat	Dry	6.5 g	Fermentum Mobile