

# Pszeniczne treściwe

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **13.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Strzegom Czekoladowy jasny | 0.5 kg (9.6%)  | 68 %  | 400 |
| Grain   | Pszeniczny                 | 4.2 kg (80.8%) | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana      | 0.5 kg (9.6%)  | 75 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 60 min | 13.5 %     |

## Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| gęstwa do wita | Ale  | Dry  | 11.5 g | ---        |