

# Pszenicznik KyszKorono

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **74 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny          | 2.5 kg (50%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Mosaic  | 10 g   | 30 min | 10.4 %     |
| Boil    | Mosaic  | 20 g   | 5 min  | 10.4 %     |
| Boil    | Marynka | 20 g   | 5 min  | 6.5 %      |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| safale wb-06 | Wheat | Dry  | 11.5 g | fermentis  |