

US Apszenicznik

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (54.5%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	pale cara	0.5 kg (9.1%)	77 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	12 %
Aroma (end of boil)	Mosaic	25 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis wb-06	Wheat	Dry	12.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min

Spice	suszona skórka pomarańczy	10 g	Boil	10 min
Spice	świeża skórka pomarańczy	35 g	Boil	7 min
Spice	świeża skórka cytryny	25 g	Boil	7 min