

Bezsennaść

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **69 C**, Time **45 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **69C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (73.2%)	82 %	6
Grain	Viking Wheat Malt	1.2 kg (14.6%)	83 %	5
Grain	Strzegom Karmel 30	0.5 kg (6.1%)	75 %	30
Grain	Żytni	0.5 kg (6.1%)	85 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	kwiat czarnego bzu	300 g	Boil	5 min