

## #8 Pszenica

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **3.6**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **44 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (10%)	75 %	5
Grain	Strzegom Pilzneński	1 kg (20%)	75 %	4
Grain	Pszeniczny	2 kg (40%)	75 %	4
Grain	Płatki pszeniczne	1.5 kg (30%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s33	Wheat	Dry	11.5 g	fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	25 g	Boil	10 min

Spice	curacao	20 g	Boil	10 min
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