

Białe pszeniczne

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **16**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **59.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **45.9 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **35.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **59.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (50.8%)	80 %	4
Grain	Pszeniczny	3 kg (25.4%)	85 %	4
Grain	Wheat, Flaked	1 kg (8.5%)	77 %	4
Adjunct	Pszenica niesłodowana	1.6 kg (13.6%)	75 %	3
Grain	Weyermann - Carapils	0.2 kg (1.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	40 g	60 min	7 %
Boil	Perle	20 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale wb 06	Wheat	Dry	12 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	kolendra	50 g	Boil	10 min
Flavor	Curacao	40 g	Boil	10 min