

# Płomyczek v 2.0

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 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 **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (47.7%)	81 %	4
Grain	Pszeniczny	0.8 kg (14.7%)	85 %	4
Grain	Abbey Malt Weyermann	0.1 kg (1.8%)	75 %	45
Grain	Płatki owsiane	0.45 kg (8.3%)	85 %	3
Adjunct	Pszenica niesłodowana	1.5 kg (27.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	60 min	4.5 %
Boil	Hallertau	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

## 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	curacao	25 g	Boil	10 min
Spice	kolendra	25 g	Boil	10 min
Spice	skórka z pomarańczy	100 g	Boil	10 min
Spice	skórka z cytryny	100 g	Boil	10 min