

# Pszeniczne

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU ---
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **44 C**, Time **90 min**
- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **90 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **35 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (53.8%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (21.5%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (21.5%)	79 %	6
Grain	Weyermann - Acidulated Malt	0.15 kg (3.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Perle	30 g	60 min	7 %
Mash	Perle	15 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.05 g	Safbrew

## Notes

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

- 44°C - 90min - tylko słód pszeniczny  
Fermentacja burzliwa w temp 18-19 °C  
przed fermentacją żeby wyszło 11,9\* Blg  
*Feb 26, 2018, 5:30 PM*