

# Pszeniczne treściwe

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **13.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	0.5 kg (9.6%)	68 %	400
Grain	Pszeniczny	4.2 kg (80.8%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (9.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa do wita	Ale	Dry	11.5 g	---