

Pszeniczne zwykłe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM ---
- 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 **50 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 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 **10 min** at **50C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Sugar	refermentacja	0.1 kg (2%)	--- %	---
Grain	pszenica samodzielnie słodowana	5 kg (98%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnat	20 g	60 min	11.2 %
Boil	lubelski	20 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	6 g	---