

Białe pszeniczne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.6**
- 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 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 **21 liter(s)** of strike water to **55C**
- 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 **20.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (42.9%)	82 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	7.7 %
Boil	Marynka	10 g	25 min	7.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	curacao	15 g	Boil	10 min
Spice	zmielona kolendra	15 g	Boil	10 min