

# Pszeniczne

- 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 **BREWNES.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*