

## BA pszeniczne #3

- Gravity **11.7 BLG**
- ABV ---
- IBU **18**
- SRM **3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **73 C**, Time **25 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **73C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Pilzneński                 | 2 kg (48.8%)   | 81 %  | 4   |
| Adjunct | skórki słodkiej pomarańczy | 0.2 kg (4.9%)  | --- % | --- |
| Adjunct | skórki Curacao             | 0.2 kg (4.9%)  | --- % | --- |
| Grain   | Pszeniczny                 | 1.5 kg (36.6%) | 85 %  | 4   |
| Adjunct | kolendra                   | 0.2 kg (4.9%)  | --- % | --- |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Hallertau Spalt Select | 30 g   | 60 min | 4.6 %      |
| Aroma (end of boil) | Hallertau Spalt Select | 30 g   | 2 min  | 4.6 %      |

### Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safbrew S-33 | Wheat | Dry  | 11.5 g | Safbrew    |