

Białe pszeniczne

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **18**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 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 **10.7 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 **8.7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.75 kg (49.1%)	80 %	4
Grain	Pszeniczny	0.88 kg (24.6%)	85 %	4
Grain	Abbey Malt Weyermann	0.06 kg (1.8%)	75 %	45
Grain	Płatki pszeniczne	0.63 kg (17.5%)	85 %	3
Grain	Płatki owsiane	0.25 kg (7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	12.5 g	60 min	7 %
Boil	Perle	6.25 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	14.25 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	12.5 g	Boil	10 min
Spice	Kolendra	18.75 g	Boil	10 min

Notes

- Burzliwa - 5-7 dni - 18-22 st.C
Cicha. - 5-7 dni - 16-18 st.C
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