

Pszeniczne na zimno

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **5.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.3 kg (51.7%)	85 %	4
Grain	Łuska ryżowa	0.15 kg (3.4%)	--- %	---
Grain	Viking Pilsner malt	1.7 kg (38.2%)	82 %	4
Grain	Weyermann - Carawheat	0.3 kg (6.7%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12.8 %
Boil	Liberty	15 g	15 min	5.6 %
Dry Hop	Liberty	20 g	7 day(s)	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11.5 g	Fermentis