

# Pszenicznik

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **6.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (54.1%)	85 %	7
Grain	Weyermann - Pilsner Malt	0.7 kg (18.9%)	81 %	5
Grain	Strzegom Pszeniczny	1 kg (27%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	6 g	60 min	12 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Dry Hop	Citra	10 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	6 g	---