

BA pszeniczne #2

- Gravity **11.7 BLG**
- ABV ---
- IBU **19**
- 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 **11.2 liter(s)**
- Total mash volume **14.4 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 **11.2 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 **16.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (52.6%)	81 %	4
Grain	Wheat, Flaked	1.2 kg (31.6%)	77 %	4
Adjunct	skórki słodkiej pomarańczy	0.2 kg (5.3%)	--- %	---
Adjunct	skórki Curacao	0.2 kg (5.3%)	--- %	---
Adjunct	kolendra	0.2 kg (5.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	65 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	2 min	4.5 %

Yeasts

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

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Bez słodu pszenicznego, sam pilzneński i płatki pszeniczne.
Ograniczona do minimum ilość chmielu, zmiana na szlachetnego Saaz.
Zmilić kolendrę przed dodaniem.
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