

# Ale Blade V2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (45.8%)	80 %	5
Grain	Biscuit Malt	0.1 kg (2.1%)	79 %	45
Grain	Płatki pszeniczne	2 kg (41.7%)	75 %	3
Grain	Płatki owsiane	0.5 kg (10.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	90 min	4 %
Boil	Cascade	17 g	13 min	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy świeża	130 g	Boil	13 min

Spice	kolendra	10 g	Boil	3 min
Other	wit C	4 g	Bottling	---