

Biała Owca

- Gravity **11.7 BLG**
- ABV ---
- IBU **21**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (47.2%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (37.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.8 kg (15.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 35 g | 60 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | liście limonki kaffir | 10 g | Boil | 15 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 15 min |
| Spice | trawa cytrynowa | 20 g | Boil | 15 min |