

Białe

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny pilzneński	2.5 kg (48.1%)	81 %	3
Grain	Płatki pszeniczne	2 kg (38.5%)	60 %	4
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3
Grain	Weyermann Monachijski typ I	0.2 kg (3.8%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.5 %
Boil	East Kent Goldings	10 g	10 min	5.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Curaçao	20 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min
Spice	Suszona skórka słodkiej pomarańczy	20 g	Boil	5 min
Other	Glukoza	160 g	Bottling	---