

Białe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Słód jęczmienny pilzneński | 2.2 kg (49%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 2 kg (39.2%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (5.9%) | 80 % | 3 |
| Grain | Weyermann Monachijski typ I | 0.3 kg (5.9%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 3.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|------------------------------------|-------|----------|-------|
| Spice | Suszona skórka słodkiej pomarańczy | 15 g | Boil | 5 min |
| Spice | Curaçao | 10 g | Boil | 5 min |
| Spice | Kolendra Indyjska | 6 g | Boil | 5 min |
| Other | Glukoza | 160 g | Bottling | --- |