

dzielone na 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3**
- 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 **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 **90 min**
- Temp **71 C**, Time **15 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 **90 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (57.7%)	80.5 %	2
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Płatki orkiszowe	0.4 kg (7.7%)	60 %	4
Grain	Płatki owsiane	0.8 kg (15.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	20 g	Boil	15 min

Flavor	skorka curacao	15 g	Boil	15 min
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Notes

- 1 tydzień burzliwej
2 tygodnie cichej ,warka podzielona po 10L jedna czysta druga z dodatkiem pulpy z mango
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