

Jerz na wakacjach 25l - nowy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **53.7C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.25 kg (61.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.82 kg (15.6%) | 85 % | 4 |
| Adjunct | Płatki pszeniczne błyskawiczne | 0.7 kg (13.3%) | 85 % | 3 |
| Adjunct | Płatki owsiane błyskawiczne | 0.5 kg (9.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 37 g | 60 min | 5 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Flavor | Curacao | 10 g | Boil | 5 min |
| Herb | Kolendra | 10 g | Boil | 5 min |
| Flavor | Curacao | 10 g | Boil | 0 min |

| | | | | |
|------|----------|------|------|-------|
| Herb | Kolendra | 10 g | Boil | 0 min |
|------|----------|------|------|-------|