

# Komar na kole II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilznieński Viking Malt	1.9 kg (49.4%)	80 %	3.8
Grain	Płatki pszeniczne	1.7 kg (44.2%)	85 %	3
Grain	Płatki owsiane	0.25 kg (6.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL)	6 g	15 min	8.8 %
Boil	Lubelski	40 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Liquid	1 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	15 g	Boil	15 min
Spice	Curacao	9 g	Boil	15 min

Spice	Skórka pomarańczy	15 g	Boil	15 min
Spice	Kolendra	30 g	Boil	15 min