

Komar na kole

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- 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 **20.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 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 **11.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Słód Pilznieński Viking Malt | 1.9 kg (49.4%) | 80 % | 3.8 |
| Grain | Słód zakwaszający | 0.05 kg (1.3%) | --- % | 4 |
| Grain | Płatki pszeniczne | 1.7 kg (44.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (5.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 6.5 % |
| Boil | Saaz (Czech Republic) | 11 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 10 g | Brewferm |

Extras

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

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | Jałowiec | 18 g | Boil | 15 min |
| Spice | Curacao | 15 g | Boil | 15 min |
| Spice | Skórka słodkiej pomarańczy | 15 g | Boil | 15 min |
| Spice | Kolendra | 30 g | Boil | 15 min |