

Miętowe Uderzenie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **69 C**, Time **65 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **65 min** at **69C**
- Keep mash **2 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (40.8%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (30.6%)	80 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (10.2%)	75 %	3
Grain	Płatki owsiane	0.9 kg (18.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	8 g	60 min	10 %
Boil	Mandarina Bavaria	10 g	10 min	10 %
Boil	Mandarina Bavaria	10 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Herb	mięta pieprzowa	5 g	Boil	60 min
Herb	mięta nana	10 g	Boil	30 min
Herb	mięta nana	5 g	Boil	10 min
Spice	Kolendra	5 g	Boil	10 min
Flavor	skórki pomarańczy	5 g	Boil	10 min
Herb	mięta nana	5 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min
Flavor	skórki pomarańczy	10 g	Boil	5 min
Flavor	trawa cytrynowa	15 g	Boil	5 min