

# Ostenda

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (50%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (25%)	75 %	3
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangroves Jack`s M21	Ale	Dry	11.5 g	u

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	15 g	Boil	9 min
Spice	kolendra	15 g	Boil	9 min
Flavor	kardamon	5 g	Boil	5 min