

# Pomarańczowe chmury

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **100 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (47.2%)	80.5 %	2
Grain	Pszeniczny	0.6 kg (11.3%)	85 %	4
Grain	Wheat, Flaked	2.2 kg (41.5%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	5 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	15 min
Spice	skórka curacao	15 g	Boil	15 min

Spice	skórka pomarańczy	15 g	Boil	15 min
Spice	kolendra	8 g	Boil	15 min
Spice	skórka curacao	15 g	Boil	15 min
Spice	skórka pomarańczy	15 g	Boil	15 min