

## Poranek na łaęe

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- Gravity **13.3 BLG**
- ABV ---
- IBU **12**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 3 kg (55.6%)  | 81 %  | 4   |
| Grain | Płatki pszeniczne | 2 kg (37%)    | 60 %  | 3   |
| Grain | Płatki owsiane    | 0.4 kg (7.4%) | 60 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type   | Name               | Amount | Use for | Time  |
|--------|--------------------|--------|---------|-------|
| Spice  | Coriander Seeds    | 15 g   | Boil    | 5 min |
| Flavor | Bitter Orange Peel | 20 g   | Boil    | 5 min |