Konkursowe

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **34.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **52 C**, Time **50 min**
- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **50 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg *(28.2%)*	80 %	4
Adjunct	Pszenica niesłodowana	2 kg *(25.6%)*	75 %	3
Grain	Oats, Flaked	1.5 kg *(19.2%)*	80 %	2
Owies ześrutowany, aby w piwie znalazła się łuska, pół kilograma to płatki owsiane				
Grain	Pszeniczny	0.7 kg *(9%)*	85 %	4
Grain	Słód diastatyczny	0.6 kg *(7.7%)*	100 %	6
Grain	Acid Malt	0.3 kg *(3.8%)*	58.7 %	6
Grain	Strzegom pszenica prażona	0.5 kg *(6.4%)*	70 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	20 g	60 min	10 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Lemon drop	10 g	5 min	4.6 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Flavor	Curacao	10 g	Boil	10 min
Flavor	Bergamotka	4 g	Boil	10 min
Flavor	Skórka cytryny	3 g	Boil	10 min
Spice	Kolendra	10 g	Boil	1 min
Flavor	Curacao	5 g	Boil	1 min
Flavor	Bergamotka	5 g	Boil	1 min
Flavor	Skórka pomarańczy	5 g	Boil	1 min

Notes

- Kleikowanie zrobione jak przy normalnym witbierze. Jedynie słód diastatyczny został dodany dopiero na drugą przerwę.
  Dec 2, 2018, 7:13 PM