

## Ale Blade V2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.8**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.3 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (45.8%) | 80 %  | 5   |
| Grain | Biscuit Malt         | 0.1 kg (2.1%)  | 79 %  | 45  |
| Grain | Płatki pszeniczne    | 2 kg (41.7%)   | 75 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (10.4%) | 60 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 90 min | 4 %        |
| Boil    | Cascade           | 17 g   | 13 min | 6 %        |

### Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name                     | Amount | Use for | Time   |
|--------|--------------------------|--------|---------|--------|
| Flavor | skórka pomarańczy świeża | 130 g  | Boil    | 13 min |

|       |          |      |          |       |
|-------|----------|------|----------|-------|
| Spice | kolendra | 10 g | Boil     | 3 min |
| Other | wit C    | 4 g  | Bottling | ---   |