

Biale

- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **4.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.7 kg (61.4%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 1.7 kg (38.6%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Cascade | 50 g | 10 min | 8 % |
| Boil | lunga | 10 g | 60 min | 11.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------|--------|---------|--------|
| Flavor | Płatki pszeniczne błyskawiczne | 600 g | Mash | 60 min |
| Flavor | Płatki owsiane błyskawiczne | 400 g | Mash | 60 min |
| Spice | Kolendra | 15 g | Boil | 10 min |
| Spice | Curacao | 20 g | Boil | 10 min |