

Poranek na łaęe

- 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	Pilznieński	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