ciekawostka - śmietnik

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **7**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett – Maris Otter Pale Ale Malt	5 kg *(83.3%)*	80 %	3
Grain	Biscuit Malt	1 kg *(16.7%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	50 g	30 min	11.2 %
Dry Hop	Sabro	50 g	3 day(s)	13.3 %
Dry Hop	Vic Secret	200 g	3 day(s)	18.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3944 Belgian Witbier	Wheat	Liquid	1500 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Spice	skórka curacao	20 g	Boil	5 min

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