Dori, dzięki! :-)

- Gravity **12.4 BLG**
- ABV **---**
- IBU **11**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67.5 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **30 min** at **67.5C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.13 kg *(50.1%)*	82 %	4
Grain	Pszenica niesłodowana	2.81 kg *(45%)*	75 %	3
Grain	Płatki owsiane	0.31 kg *(5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	25 g	60 min	4 %
Boil	Saaz	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Blanche	Wheat	Dry	15 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	25 g	Boil	5 min
Spice	kolendra	8.75 g	Boil	5 min

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