

# Komar na kole

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **3.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt	1.9 kg (49.4%)	80 %	3.8
Grain	Słód zakwaszający	0.05 kg (1.3%)	--- %	4
Grain	Płatki pszeniczne	1.7 kg (44.2%)	85 %	3
Grain	Płatki owsiane	0.2 kg (5.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	6.5 %
Boil	Saaz (Czech Republic)	11 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	10 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
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Spice	Jałowiec	18 g	Boil	15 min
Spice	Curacao	15 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	15 g	Boil	15 min
Spice	Kolendra	30 g	Boil	15 min