

# Konkursowe

---

- Gravity **15.2 BLG**
- ABV ---
- IBU **20**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **34.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **52 C**, Time **50 min**
- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **50 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **34.9 liter(s)** of wort

## Fermentables

| Type   | Name                      | Amount         | Yield  | EBC |
|--|---------------------------|----------------|--------|-----|
| Grain  | Strzegom Pilzneński       | 2.2 kg (28.2%) | 80 %   | 4   |
| Adjunct  | Pszenica niesłodowana     | 2 kg (25.6%)   | 75 %   | 3   |
| Grain  | Oats, Flaked              | 1.5 kg (19.2%) | 80 %   | 2   |
| Owies ześrutowany, aby w piwie znalazła się łuska, pół kilograma to płatki owsiane |                           |                |        |     |
| Grain  | Pszeniczny                | 0.7 kg (9%)    | 85 %   | 4   |
| Grain  | Słód diastatyczny         | 0.6 kg (7.7%)  | 100 %  | 6   |
| Grain  | Acid Malt                 | 0.3 kg (3.8%)  | 58.7 % | 6   |
| Grain  | Strzegom pszenica prażona | 0.5 kg (6.4%)  | 70 %   | 6   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Zeus       | 20 g   | 60 min | 10 %       |
| Boil    | Mosaic     | 20 g   | 10 min | 10 %       |
| Boil    | Lemon drop | 10 g   | 5 min  | 4.6 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Spice  | Kolendra          | 10 g   | Boil    | 10 min |
| Flavor | Curacao           | 10 g   | Boil    | 10 min |
| Flavor | Bergamotka        | 4 g    | Boil    | 10 min |
| Flavor | Skórka cytryny    | 3 g    | Boil    | 10 min |
| Spice  | Kolendra          | 10 g   | Boil    | 1 min  |
| Flavor | Curacao           | 5 g    | Boil    | 1 min  |
| Flavor | Bergamotka        | 5 g    | Boil    | 1 min  |
| Flavor | Skórka pomarańczy | 5 g    | Boil    | 1 min  |