

# Lepiej nie mówić

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **15**
- SRM **2.3**
- 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 **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield  | EBC |
|---------|-----------------------|----------------|--------|-----|
| Grain   | Heidelberg            | 2 kg (57.1%)   | 80.5 % | 2   |
| Grain   | Pszeniczny            | 0.5 kg (14.3%) | 85 %   | 4   |
| Adjunct | Pszenica niesłodowana | 1 kg (28.6%)   | 75 %   | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |

## Yeasts

| Name                              | Type  | Form | Amount | Laboratory      |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry  | 11.5 g | Mangrove Jack's |

## Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Spice | Curacao | 15 g   | Boil    | 10 min |

|       |          |      |      |        |
|-------|----------|------|------|--------|
| Spice | Kolendra | 15 g | Boil | 10 min |
|-------|----------|------|------|--------|