

Słoneczna Włócznia

- Gravity **11.8 BLG**
- ABV ---
- IBU **13**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (44%)	81 %	4
Grain	Pszeniczny	0.8 kg (16%)	85 %	4
Grain	Weyermann - Abbey Malt	0.1 kg (2%)	50 %	45
Grain	Oats, Flaked	0.4 kg (8%)	80 %	2
Grain	Pszenica niesłodowana	1.5 kg (30%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	60 min	4.5 %
Boil	Hallertau	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Extras

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

Type	Name	Amount	Use for	Time
Spice	Curacao	25 g	Boil	10 min
Spice	Kolendra	25 g	Boil	10 min
Flavor	Skórka z pomarańczy	100 g	Boil	10 min
Flavor	Skórka z cytryny	20 g	Boil	10 min