

#105 Łeciowe białe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20.3 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilszeński	1.75 kg (42.2%)	80 %	4
Grain	Pszenica niesłodowana	1.7 kg (41%)	75 %	3
Grain	Płatki owsiane	0.4 kg (9.6%)	60 %	3
Grain	Słód enzymatyczny	0.3 kg (7.2%)	76 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2018 granulat	25 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min

Flavor	Curaçao	30 g	Boil	10 min
--------	---------	------	------	--------