

## #6 Biały murzyn

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **4.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **50 C**, Time **30 min**
- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (16.7%)	81 %	6
Grain	Płatki pszeniczne	0.2 kg (6.7%)	85 %	3
Grain	Płatki owsiane	0.8 kg (26.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Mosaic	10 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	5 g	Boil	5 min
Spice	Kolendra	5 g	Boil	5 min
Spice	Curacao	10 g	Boil	0 min