

## Biale

- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **4.5**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 2.7 kg (61.4%) | 81 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 1.7 kg (38.6%) | 85 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Cascade | 50 g   | 10 min | 8 %        |
| Boil                | lunga   | 10 g   | 60 min | 11.6 %     |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Ale  | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type   | Name                           | Amount | Use for | Time   |
|--------|--------------------------------|--------|---------|--------|
| Flavor | Płatki pszeniczne błyskawiczne | 600 g  | Mash    | 60 min |
| Flavor | Płatki owsiane błyskawiczne    | 400 g  | Mash    | 60 min |
| Spice  | Kolendra                       | 15 g   | Boil    | 10 min |
| Spice  | Curacao                        | 20 g   | Boil    | 10 min |