

# Biały Kocur

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **12**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (33.3%)	81 %	4
Grain	Pszeniczny	2 kg (22.2%)	85 %	4
Grain	Płatki pszeniczne	1.5 kg (16.7%)	60 %	3
Adjunct	Pszenica niesłodowana	1.5 kg (16.7%)	75 %	3
Grain	Płatki owsiane	0.5 kg (5.6%)	60 %	3
Grain	Płatki orkiszowe	0.5 kg (5.6%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	70 min	5.2 %
Boil	Lublin (Lubelski)	15 g	70 min	4 %
Boil	Cascade PL	15 g	30 min	5.2 %
Aroma (end of boil)	Cascade PL	20 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	30 min
Flavor	Curacao	30 g	Boil	30 min