

# Biały white

- Gravity **11.9 BLG**
- ABV ---
- IBU **22**
- SRM **3.7**
- 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 **170 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (66.7%)	82 %	4.5
Grain	Płatki orkiszowe	1 kg (22.2%)	80 %	3.5
Grain	Castle Malting - Pilszeński 6-rzędowy	0.5 kg (11.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	20 g	90 min	6 %
Boil	Palisade	10 g	45 min	6.1 %
Dry Hop	Cascade	15 g	10 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	herbata cytrynowo imbirowa	3 g	Boil	10 min