

# Dżiraffa

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- Gravity **12.5 BLG**
- ABV ---
- IBU **16**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64.4 C**, Time **85 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **85 min** at **64.4C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.2 kg (46.2%)	81 %	4
Grain	Pszenica niesłodowana	1.2 kg (46.2%)	85 %	4
Grain	Oats, Flaked	0.2 kg (7.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	5.75 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Spice	Kolendra Indyjska	6 g	Boil	10 min

Spice	Skórka świeżej cytryny	6 g	Boil	10 min
Spice	Imbir suszony	5 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	5 min
Spice	Curacao	10 g	Boil	5 min
Spice	Kolendra Indyjska	6 g	Boil	5 min
Spice	Skórka świeżej cytryny	6 g	Boil	5 min
Spice	Imbir suszony	5 g	Boil	5 min