

# FRISKA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **42 C**, Time **30 min**
- Temp **51 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **8.2 liter(s)** of strike water to **45.2C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (42.6%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (42.6%)	81 %	6
Grain	Słód owsiany Fawcett	0.2 kg (8.5%)	61 %	5
Grain	Płatki owsiane	0.15 kg (6.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	10 g	60 min	5.2 %
Boil	Saaz (Czech Republic)	5 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra	5 g	Boil	10 min
Flavor	Curacao	10 g	Boil	10 min
Flavor	Trawa cytrynowa	20 g	Boil	10 min