

# Gandawa

- Gravity **12.6 BLG**
- ABV ---
- IBU **13**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.65 kg (50.2%)	81 %	4
Grain	Pszenica niesłodowana	2.5 kg (47.3%)	75 %	3
Grain	Oats, Flaked	0.13 kg (2.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa classic belgian witbier	Wheat	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	11 g	Boil	4 min

Spice	curacao	13 g	Boil	4 min
Spice	skórka pomarańczy	50 g	Boil	4 min