

# Jerz na wakacjach

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.13 kg (62.5%)	81 %	4
Grain	Pszeniczny	0.63 kg (12.5%)	85 %	4
Adjunct	Płatki pszeniczne błyskawiczne	0.63 kg (12.5%)	85 %	3
Adjunct	Płatki owsiane błyskawiczne	0.63 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	37.5 g	60 min	5 %
Boil	Lublin (Lubelski)	25 g	10 min	5 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	12.5 g	Boil	5 min
Herb	Kolendra	12.5 g	Boil	5 min
Flavor	Curacao	12.5 g	Boil	0 min

Herb	Kolendra	1.25 g	Boil	0 min
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