

# Łan

- Gravity **11.9 BLG**
- ABV ---
- IBU **14**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 2.5 kg (50%)  | 81 %  | 4   |
| Grain | Płatki pszeniczne | 2.25 kg (45%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.25 kg (5%)  | 85 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | East Kent Goldings    | 20 g   | 60 min | 5.1 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Fermentis S-33 | Wheat | Dry  | 11 g   | ---        |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 7 g    | Boil    | 5 min |

|       |         |      |      |       |
|-------|---------|------|------|-------|
| Spice | Curacao | 20 g | Boil | 5 min |
|-------|---------|------|------|-------|