

## Na lato

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.5**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	0.6 kg (18.7%)	78 %	6
Grain	Briess - Wheat Malt, White	1.5 kg (46.9%)	85 %	5
Grain	Oats, Flaked	0.2 kg (6.3%)	80 %	2
Grain	Briess - Pilsen Malt	0.9 kg (28.1%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	14 g	70 min	8.2 %
Boil	Challenger	11 g	30 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
t58	Ale	Slant	150 ml	safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	22 g	Boil	7 min

Flavor	Whole Coriander	18 g	Boil	7 min
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