

Simon

- Gravity **13.7 BLG**
- ABV ---
- IBU **24**
- SRM **5.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (37%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18.5%)	79 %	10
Grain	Strzegom pszeniczny	1 kg (18.5%)	81 %	6
Adjunct	Pszenica niesłodowana	1 kg (18.5%)	75 %	3
Adjunct	płatki owsiane	0.4 kg (7.4%)	13 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	10 %
Boil	Perle	10 g	30 min	7 %
Aroma (end of boil)	Styrian Goldings	20 g	5 min	4.5 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	10 g	Boil	5 min
Spice	skórka słodkiej pomarańczy	15 g	Boil	5 min
Spice	curacao	15 g	Boil	5 min