

## Biały Kruk 2.0

- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **4.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- 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 | Strzegom Pilzneński | 2.8 kg (50%)   | 80 %  | 4   |
| Grain | Strzegom pszeniczny | 2 kg (35.7%)   | 81 %  | 6   |
| Grain | Wheat, Flaked       | 0.8 kg (14.3%) | 77 %  | 4   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 13 g   | 60 min | 5.1 %      |
| Boil    | Fuggles            | 30 g   | 60 min | 4.5 %      |
| Boil    | Fuggles            | 20 g   | 10 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 | 20 g   | Boil    | 5 min |

|       |                                    |      |      |       |
|-------|------------------------------------|------|------|-------|
| Spice | Skórka pomarańczowa kandyzowana    | 20 g | Boil | 5 min |
| Spice | Skórka cytrynowa                   | 1 g  | Boil | 5 min |
| Spice | curacao                            | 20 g | Boil | 5 min |
| Spice | suszona skórka słodkiej pomarańczy | 20 g | Mash | 5 min |