

# Pociąg do Belgii

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński	2.4 kg (51.1%)	80 %	4
Grain	Płatki pszenne	2 kg (42.6%)	--- %	4
Grain	Płatki owsiane	0.3 kg (6.4%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	25 g	60 min	4 %
Boil	Lubelski	15 g	15 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Wit	Ale	Dry	11 g	Lallemand Brewing

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Zest z pomarańczy	20 g	Boil	10 min

Spice	Kolendra	20 g	Boil	10 min
Spice	Owoce jałowca	20 g	Boil	10 min