

# Biała Owca

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **4.1**
- 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 **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.2%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (37.7%)	81 %	6
Grain	Płatki owsiane	0.8 kg (15.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	35 g	60 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	liście limonki kaffir	10 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	15 min
Spice	trawa cytrynowa	20 g	Boil	15 min