

Białe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.8**
- 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 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny pilzneński	2.7 kg (50%)	81 %	3
Grain	Płatki pszeniczne	2 kg (37%)	60 %	4
Grain	Płatki owsiane	0.5 kg (9.3%)	60 %	3
Grain	Weyermann Monachijski typ I	0.2 kg (3.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	Suszona skórka słodkiej pomarańczy	20 g	Boil	5 min
Spice	Curaçao	10 g	Boil	5 min
Spice	Kolendra	5 g	Boil	5 min
Other	Glukoza	165 g	Bottling	---