

## Biały Kapłan v2

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- Gravity **14.2 BLG**
- ABV ---
- IBU **30**
- SRM **2.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **48 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **100 C**, Time **1 min**
- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **20 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **52.6C**
- Add grains
- Keep mash **20 min** at **48C**
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **100C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (44.4%)   | 80 %  | 4   |
| Grain | płatki owsiane      | 0.3 kg (13.3%) | --- % | --- |
| Grain | pszenica            | 0.7 kg (31.1%) | --- % | --- |
| Grain | otręby żytnie       | 0.15 kg (6.7%) | --- % | --- |
| Grain | zakwaszający        | 0.1 kg (4.4%)  | --- % | --- |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 20 g   | 60 min | 7 %        |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 125 ml | Fermentum Mobile |

### Extras

| Type  | Name              | Amount | Use for   | Time     |
|-------|-------------------|--------|-----------|----------|
| Spice | kolendra          | 10 g   | Boil      | 10 min   |
| Spice | curacao           | 10 g   | Boil      | 10 min   |
| Other | skórka pomarańczy | 3 g    | Secondary | 5 day(s) |
| Other | skórka cytryny    | 2 g    | Secondary | 5 day(s) |
| Other | trawa cytrynowa   | 15 g   | Boil      | 0 min    |