

Biały Kapłan v2

- 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