

# Bladolica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **2.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niestodowana	3 kg (50%)	--- %	---
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Styrian Golding	15 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11.5 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	skórki gorzkiej pomarańczy curacao	20 g	Boil	5 min
Spice	kolendra	7 g	Boil	5 min