

# Blank Page 2024

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1.2 kg (46.2%)	85 %	5
Grain	Weyermann - Pilsner Malt	1.2 kg (46.2%)	81 %	5
Grain	Oats, Flaked	0.2 kg (7.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa po Witbierze	Ale	Slant	440 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	15 g	Boil	20 min
Flavor	Bitter Orange Peel	15 g	Boil	20 min
Flavor	Sweet Orange Peel	15 g	Boil	20 min