

Dori, dzięki! :-)

- Gravity **12.4 BLG**
- ABV ---
- IBU **11**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67.5 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **30 min** at **67.5C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.13 kg (50.1%) | 82 % | 4 |
| Grain | Pszenica niesłodowana | 2.81 kg (45%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.31 kg (5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Saaz | 25 g | 60 min | 4 % |
| Boil | Saaz | 15 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|------|--------|------------|
| Blanche | Wheat | Dry | 15 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | curacao | 25 g | Boil | 5 min |
| Spice | kolendra | 8.75 g | Boil | 5 min |