

Oreżada

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (50%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (50%) | 80 % | 5 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 1 g | --- |

1 opakowanie

Extras

| Type | Name | Amount | Use for | Time |
|---|-------------------|--------|-----------|----------|
| Other | kolendra indyjska | 20 g | Boil | 5 min |
| 1g/L | | | | |
| Herb | trawa cytrynowa | 25 g | Boil | 5 min |
| 1g/L | | | | |
| Herb | anyż gwiazdzisty | 2 g | Boil | 5 min |
| powinny być nasiona anyżu, 1 nasiono na 10L | | | | |
| Other | skórki cytryny | 12 g | Secondary | 7 day(s) |
| 2g/L | | | | |

| | | | | |
|---|---|------|-----------|----------|
| Herb | Mięta pieprzowa | 12 g | Secondary | 7 day(s) |
| ? 2g/L ? | | | | |
| Other | Sanprobi IBS (Lactobacillus plantarum 299v) | 1 g | Primary | 2 day(s) |
| 1 kapsułka jeśli zrobiony starter; 2 jeśli nie Zakwaszanie metodą Kettle sour. | | | | |