

belgijskie resztkowe

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.47 kg (19.7%)	75 %	5
Grain	Pszenica niesłodowana	0.77 kg (32.3%)	75 %	3
Grain	Viking Pale Ale malt	0.84 kg (35.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.165 kg (6.9%)	79 %	16
Grain	Grodziski pszeniczny wędzony dębem	0.11 kg (4.6%)	80 %	3
Grain	Carared	0.02 kg (0.8%)	75 %	39
Grain	Amber Malt	0.01 kg (0.4%)	75 %	43

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	10 min	3 %
Boil	Lublin (Lubelski)	10 g	0 min	3 %
Boil	East Kent Goldings	17 g	45 min	4 %
Boil	Lublin (Lubelski)	2 g	45 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Slant	75 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	odżywka	1 g	Boil	10 min
Spice	skórka pomarańczy	10 g	Boil	5 min