

# Białço

- Gravity **12.1 BLG**
- ABV ---
- IBU **22**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	0.5 kg (16.7%)	70 %	5
Grain	Pils	1 kg (33.3%)	70 %	2
Grain	Pszenica	1.5 kg (50%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	90 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Witbier	Ale	Dry	10 g	MJ

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	10 min
Spice	Suszona skórka cytryny	20 g	Boil	10 min
Spice	Kolendra	20 g	Boil	10 min