

Biały white

- Gravity **11.9 BLG**
- ABV ---
- IBU **22**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **170 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 3 kg (66.7%) | 82 % | 4.5 |
| Grain | Płatki orkiszowe | 1 kg (22.2%) | 80 % | 3.5 |
| Grain | Castle Malting - Pilszeński 6-rzędowy | 0.5 kg (11.1%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil | Sybillia | 20 g | 90 min | 6 % |
| Boil | Palisade | 10 g | 45 min | 6.1 % |
| Dry Hop | Cascade | 15 g | 10 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | herbata cytrynowo imbirowa | 3 g | Boil | 10 min |