

FRISKA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.9**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **42 C**, Time **30 min**
- Temp **51 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **45.2C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **20 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (42.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (42.6%) | 81 % | 6 |
| Grain | Słód owsiany Fawcett | 0.2 kg (8.5%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.15 kg (6.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 10 g | 60 min | 5.2 % |
| Boil | Saaz (Czech Republic) | 5 g | 10 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Kolendra | 5 g | Boil | 10 min |
| Flavor | Curacao | 10 g | Boil | 10 min |
| Flavor | Trawa cytrynowa | 20 g | Boil | 10 min |