

Instant Classic

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.4**
- 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 **3.2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (47.6%)	80 %	5
Grain	Pszeniczny	0.7 kg (33.3%)	85 %	4
Grain	Płatki pszeniczne	0.15 kg (7.1%)	85 %	3
Grain	Żytni	0.15 kg (7.1%)	85 %	8
Sugar	Cukier	0.1 kg (4.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	5 g	60 min	7.5 %
Boil	Huell Melon	25 g	5 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
BE-134	Ale	Slant	30 ml	---

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	10 g	Boil	10 min
Spice	Skórka pomarańczy	8 g	Boil	10 min
Spice	Skórka pomarańczy	8 g	Boil	1 min
Spice	Skórka cytryny	8 g	Boil	10 min
Spice	Skórka cytryny	8 g	Boil	1 min