

Książę Lata

- Gravity **10.2 BLG**
- ABV ---
- IBU **37**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (46.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (34.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (18.6%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 15.3 % |
| Boil | Strasselpalter | 25 g | 30 min | 3.2 % |
| Boil | Citra | 15 g | 15 min | 15.3 % |
| Boil | Strasselpalter | 25 g | 5 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safbrew S-33 | Wheat | Dry | 12 g | Safbrew |