

# Mietolina

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- Gravity **11.1 BLG**
- ABV ---
- IBU **12**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1 kg (40%)	85 %	4
Grain	Pilznieński	0.9 kg (36%)	81 %	4
Grain	Wheat, Flaked	0.6 kg (24%)	25 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	10 min	12.5 %
Whirlpool	Cascade D	15 g	0 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss	Wheat	Dry	6 g	Mairbrew

## Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra	6 g	Boil	5 min
Herb	Mięta	12.5 g	Boil	5 min
Spice	Skórka z 4 cytryn	4 g	Boil	5 min