

Oreżada

- Gravity **12.9 BLG**
- ABV ---
- IBU ---
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1 g	---
1 opakowanie				

Extras

Type	Name	Amount	Use for	Time
Other	kolendra indyjska	20 g	Boil	5 min
1g/L				
Herb	trawa cytrynowa	25 g	Boil	5 min
1g/L				
Herb	anyż gwiazdzisty	2 g	Boil	5 min
powinny być nasiona anyżu, 1 nasiono na 10L				
Other	skórki cytryny	12 g	Secondary	7 day(s)
2g/L				

Herb	Mięta pieprzowa	12 g	Secondary	7 day(s)
? 2g/L ?				
Other	Sanprobi IBS (Lactobacillus plantarum 299v)	1 g	Primary	2 day(s)
1 kapsułka jeśli zrobiony starter; 2 jeśli nie Zakwaszanie metodą Kettle sour.				