

Pociąg do Belgii

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Słód Pilzneński | 2.4 kg (51.1%) | 80 % | 4 |
| Grain | Płatki pszenne | 2 kg (42.6%) | --- % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.4%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertauer Mittelfruh | 25 g | 60 min | 4 % |
| Boil | Lubelski | 15 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|-------------------|
| LalBrew Wit | Ale | Dry | 11 g | Lallemand Brewing |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | Zest z pomarańczy | 20 g | Boil | 10 min |

| | | | | |
|-------|---------------|------|------|--------|
| Spice | Kolendra | 20 g | Boil | 10 min |
| Spice | Owoce jałowca | 20 g | Boil | 10 min |