

# White Shade

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.3 kg (39.7%)	80.5 %	2
Grain	Pszeniczny	1.2 kg (20.7%)	85 %	4
Grain	Płatki pszeniczne	1.5 kg (25.9%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.6%)	60 %	3
Adjunct	Pszenica niesłodowana	0.2 kg (3.4%)	75 %	3
Sugar	cukier kandyzowany	0.1 kg (1.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	30 g	60 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP410 - Belgian Wit II Ale Yeast	Wheat	Liquid	11.5 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka Curacao	60 g	Boil	5 min
Spice	Rumianek	30 g	Boil	5 min

Spice	Nasiona Kolendry	30 g	Boil	5 min
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