

#105 Łeciowe białe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20.3 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking Malt Pilszeński | 1.75 kg (42.2%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 1.7 kg (41%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (9.6%) | 60 % | 3 |
| Grain | Słód enzymatyczny | 0.3 kg (7.2%) | 76 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Lubelski PL 2018 granulat | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 15 g | Boil | 10 min |

| | | | | |
|--------|---------|------|------|--------|
| Flavor | Curaçao | 30 g | Boil | 10 min |
|--------|---------|------|------|--------|