

Bezenność

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **69 C**, Time **45 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **69C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (73.2%) | 82 % | 6 |
| Grain | Viking Wheat Malt | 1.2 kg (14.6%) | 83 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg (6.1%) | 75 % | 30 |
| Grain | Żytni | 0.5 kg (6.1%) | 85 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| WLP351 - Bavarian Weizen Yeast | Wheat | Liquid | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|-------|
| Spice | kwiat czarnego bzu | 300 g | Boil | 5 min |