

# Bladolica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **2.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pszenica niestodowana | 3 kg (50%)     | --- % | --- |
| Grain | Strzegom Pilzneński   | 2.5 kg (41.7%) | 80 %  | 4   |
| Grain | Płatki owsiane        | 0.5 kg (8.3%)  | 60 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 20 g   | 60 min | 4.5 %      |
| Boil    | Styrian Golding       | 15 g   | 15 min | 3.6 %      |

## Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| Danstar - Belle Saison | Ale  | Dry  | 11.5 g | Danstar    |

## Extras

| Type  | Name                               | Amount | Use for | Time  |
|-------|------------------------------------|--------|---------|-------|
| Spice | skórki gorzkiej pomarańczy curacao | 20 g   | Boil    | 5 min |
| Spice | kolendra                           | 7 g    | Boil    | 5 min |