

# Blank Page 2024

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 1.2 kg (46.2%) | 85 %  | 5   |
| Grain | Weyermann - Pilsner Malt    | 1.2 kg (46.2%) | 81 %  | 5   |
| Grain | Oats, Flaked                | 0.2 kg (7.7%)  | 80 %  | 2   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 60 min | 12.8 %     |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| Gęstwa po Witbierze | Ale  | Slant | 440 ml | ---        |

## Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Spice  | Coriander Seeds    | 15 g   | Boil    | 20 min |
| Flavor | Bitter Orange Peel | 15 g   | Boil    | 20 min |
| Flavor | Sweet Orange Peel  | 15 g   | Boil    | 20 min |