

# fristajl

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- Gravity **13.3 BLG**
- ABV ---
- IBU **28**
- SRM **6.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (40%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (20%)	79 %	6
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	pszenica niesłodowana	0.5 kg (10%)	20 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fusion	27 g	30 min	6.18 %
Boil	Marynka	5 g	30 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %
Aroma (end of boil)	simcoe	5 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
blanche	Wheat	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	hibiskus	5.8 g	Boil	10 min
Spice	kolendra	8 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	15 g	Boil	10 min