

# Koze

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **5**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss --- %
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (41.7%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1.5 kg (41.7%) | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.6 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 5 g    | 30 min | 11 %       |

## Yeasts

| Name                                | Type | Form   | Amount | Laboratory  |
|-------------------------------------|------|--------|--------|-------------|
| Wyeast - Brettanomyces bruxellensis | Ale  | Liquid | 500 ml | Wyeast Labs |
| Lactobacillus                       | Ale  | Dry    | 10 g   | apteka      |

## Extras

| Type   | Name              | Amount | Use for  | Time  |
|--------|-------------------|--------|----------|-------|
| Flavor | sól               | 20 g   | Bottling | ---   |
| Spice  | kolendra indyjska | 20 g   | Boil     | 5 min |

## Notes

- schłodzić do 35\* i dać lacto, po 24h dodać bretty  
*Aug 2, 2018, 11:17 PM*