

# Mojito Blanche

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **27**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (38.8%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (19.4%)	82 %	5
Grain	Płatki owsiane	0.5 kg (19.4%)	85 %	3
Sugar	cukier	0.08 kg (3.1%)	--- %	---
Grain	Strzegom Pale Ale	0.5 kg (19.4%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
blanche	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	bergamotka	10 g	Boil	10 min
Spice	mięta	15 g	Boil	10 min