

- Gravity **12.5 BLG**
- ABV ---
- IBU **16**
- SRM **5.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.17 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **-11.8 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.91 kg	81 %	4
Grain	Pszeniczny	1.26 kg	85 %	4
Adjunct	płatki pszeniczne	1.36 kg	34 %	6
Adjunct	płatki owsiane	0.5 kg	35 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	45 min	10 %
Boil	Sybilla	15 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew s-33	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Spice	kolendra	5 g	Boil	5 min
Spice	curacao	6 g	Boil	10 min

Other	skórka pomarańczy	10 g	Boil	10 min
Other	skórka pomarańczy	10 g	Boil	5 min
Other	skórka cytryny	10 g	Boil	10 min
Other	skórka cytryny	10 g	Boil	5 min
Herb	rumianek	3 g	Boil	5 min

Notes

- kleikowanie płatków w 9,3l wody
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