

Słoneczne 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **180 liter(s)**
- Trub loss **5 %**
- Size with trub loss **189 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **217.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **144.2 liter(s)**
- Total mash volume **185.4 liter(s)**

Steps

- Temp **67 C**, Time **100 min**

Mash step by step

- Heat up **144.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **100 min** at **67C**
- Sparge using **114.3 liter(s)** of **76C** water or to achieve **217.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	15 kg (36.4%)	75 %	3
Grain	Strzegom Pilzneński	12 kg (29.1%)	80 %	4
Grain	Strzegom Pszeniczny	7 kg (17%)	81 %	6
Grain	Oats, Flaked	5 kg (12.1%)	80 %	2
Grain	Słód diastatyczny	1.5 kg (3.6%)	100 %	6
Grain	Acid Malt	0.7 kg (1.7%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	70 g	50 min	14 %
Boil	East Kent Goldings	50 g	15 min	5.1 %
Boil	Styrian Golding	50 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Culture	100 g	Żuk

Extras

Type	Name	Amount	Use for	Time
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	curacao	45 g	Boil	10 min
Spice	kolendra	35 g	Boil	10 min
Flavor	curacao	35 g	Boil	3 min
Spice	kolendra	25 g	Boil	3 min
Spice	Kminek	2 g	Boil	3 min