

## Batwan v3

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 3 kg (46.2%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne | 2.5 kg (38.5%) | 85 %  | 3   |
| Grain | Pszeniczny        | 1 kg (15.4%)   | 85 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 25 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 15 min | 4.5 %      |

### Yeasts

| Name               | Type  | Form   | Amount  | Laboratory       |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1000 ml | Fermentum Mobile |

### Extras

| Type | Name     | Amount | Use for | Time  |
|------|----------|--------|---------|-------|
| Herb | Kolendra | 23 g   | Boil    | 5 min |