

# Wiciu 2022

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **0 min**
- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount       | Yield  | EBC |
|-------|-----------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt  | 3 kg (50%)   | 80.5 % | 2   |
| Grain | Pszenica niesłodowana | 2 kg (33.3%) | 75 %   | 3   |
| Grain | Płatki orkiszowe      | 1 kg (16.7%) | 60 %   | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 4 %        |

## Yeasts

| Name               | Type  | Form  | Amount | Laboratory       |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 100 ml | Fermentum Mobile |
| Starter            |       |       |        |                  |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 4 g    | Boil    | 7 min |
| Spice | currao   | 7 g    | Boil    | 7 min |

|       |          |      |      |       |
|-------|----------|------|------|-------|
| Spice | kolendra | 4 g  | Boil | 3 min |
| Spice | curacao  | 7 g  | Boil | 3 min |
| Spice | kolendra | 8 g  | Boil | 0 min |
| Spice | curacao  | 14 g | Boil | 0 min |

## Notes

- 10ml kwasu fosforowego do zacieru  
*Nov 29, 2022, 8:20 AM*