

Wikuśne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	2 kg (46.5%)	75 %	3
Grain	Strzegom Pilzneński	1.7 kg (39.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (4.7%)	79 %	16
Grain	Diastatyczny	0.4 kg (9.3%)	76 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10.2 %
Boil	Marynka	5 g	60 min	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min
Flavor	Kolendra	10 g	Boil	10 min
Flavor	Herbata zielona jaśminowa	30 g	Secondary	2 day(s)

Notes

- Łuska ryżowa 100g namoczona 20 min w gorącej wodzie dodana na dno kadzi filtracyjnej przed przetransferowaniem zacieru
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