

# Wilga

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (47.6%)	80 %	5
Grain	Pszeniczny	4 kg (38.1%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (9.5%)	75 %	3
Grain	Płatki owsiane	0.5 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	70 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove M21 (x2)	Wheat	Dry	22 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	15 min
Spice	curacao	30 g	Boil	15 min