

## #29 Wicia

- Gravity **10.8 BLG**
- ABV ---
- IBU **23**
- SRM **3.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **36 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **8 min**

### Mash step by step

- Heat up **10.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **8 min** at **76C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 3 kg (55%)     | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 2 kg (36.7%)   | 75 %  | 3   |
| Grain   | Oats, Flaked          | 0.45 kg (8.3%) | 80 %  | 2   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 15 g   | 60 min | 9.7 %      |
| Boil    | Lublin (Lubelski)     | 20 g   | 60 min | 4.3 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |

### Yeasts

| Name                     | Type  | Form  | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| gozdawa fruit blanche g1 | Wheat | Slant | 200 ml | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                          |      |      |       |
|-------|--------------------------|------|------|-------|
| Spice | Kolendra                 | 10 g | Boil | 7 min |
| Spice | Trawa cytrynowa          | 10 g | Boil | 3 min |
| Spice | Skórka cytryny           | 15 g | Boil | 5 min |
| Spice | Skórka sł.<br>pomarańczy | 36 g | Boil | 5 min |
| Spice | Skórka grejfruta         | 25 g | Boil | 5 min |