#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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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. pomarańczy	36 g	Boil	5 min
Spice	Skórka grejfruta	25 g	Boil	5 min