

## Bielik 2.0

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **3.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (59.5%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Pszenica niesłodowana	1 kg (23.8%)	75 %	3
Grain	Płatki owsiane	0.2 kg (4.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Saphir	20 g	15 min	2.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Flavor	Curacao	15 g	Boil	10 min