

# Książniczka Aouda

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **90 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **90 min** at **64C**
- Keep mash **0 min** at **79C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	2 kg (50%)	80 %	4
Grain	Pszenica niesłodowana	2 kg (50%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	10 g	Boil	10 min
Flavor	Liście kaffiru	15 g	Boil	10 min

## Notes

- Litrowy starter 9% na mieszadle.  
*Jun 5, 2018, 6:03 PM*