

Mała Wisia

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **14**
- SRM **2.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **66 C**, Time **150 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **150 min** at **66C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.5 kg (50%)	80.5 %	2
Grain	Płatki pszeniczne	1 kg (33.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %
Boil	East Kent Goldings	15 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	7 min
Spice	kolendra	5 g	Boil	7 min