

## Random

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **5.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.75 kg (31.6%)	81 %	4
Grain	Monachijski	0.5 kg (21.1%)	80 %	16
Grain	Płatki orkiszowe	0.4 kg (16.9%)	80 %	4
Grain	Płatki pszeniczne	0.15 kg (6.3%)	85 %	3
Grain	Płatki owsiane	0.15 kg (6.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.42 kg (17.7%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	12 g	60 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Flavor	Mieszanka figa/morela/śliwka	400 g	Boil	20 min