

# Wiciu 2022

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **0 min**
- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (50%)	80.5 %	2
Grain	Pszenica niesłodowana	2 kg (33.3%)	75 %	3
Grain	Płatki orkiszowe	1 kg (16.7%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile
Starter				

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	4 g	Boil	7 min
Spice	currao	7 g	Boil	7 min

Spice	kolendra	4 g	Boil	3 min
Spice	curacao	7 g	Boil	3 min
Spice	kolendra	8 g	Boil	0 min
Spice	curacao	14 g	Boil	0 min

## Notes

- 10ml kwasu fosforowego do zacieru  
*Nov 29, 2022, 8:20 AM*