

# Witbier z gruszką

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **1 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (25.6%)	80 %	4
Grain	Pszenica niesłodowana	2 kg (25.6%)	60 %	3
Grain	Pszeniczny	3 kg (38.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.4%)	60 %	3
Grain	Zakwa	0.3 kg (3.8%)	70 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	45 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa gruszkowa	2000 g	Secondary	---