

## #0

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **65 C**, Time **100 min**
- Temp **73 C**, Time **30 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	2.5 kg (58.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (23.3%)	75 %	3
Grain	Płatki owsiane	0.3 kg (7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.3 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	mąka pszenna	200 g	Mash	---
Flavor	kolendra	15 g	Boil	15 min

Flavor	curacao	20 g	Boil	15 min
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## Notes

- 150 g glukozy do refermentacji  
*Mar 28, 2020, 1:04 PM*