

## Biała flaga

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **13**
- SRM **3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **7.6 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **5.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.25 kg (54%)	80.5 %	3
Grain	Strzegom Pszeniczny	0.315 kg (13.6%)	81 %	6
Adjunct	Pszenica niesłodowana	0.625 kg (27%)	75 %	3
Grain	Płatki owsiane	0.125 kg (5.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	700 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	10 g	Boil	5 min
Spice	Coriander	10 g	Boil	5 min