

# BIERRE BLANCHE

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	1.25 kg (47.6%)	60 %	3
Grain	Simpsons - finest lager malt	1.25 kg (47.6%)	81 %	3
Grain	Płatki owsiane	0.125 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	7 g	55 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	3 g	Boil	5 min
Spice	curacao	10 g	Boil	5 min