

# Księżniczka Aouda

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **90 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **90 min** at **64C**
- Keep mash **0 min** at **79C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount     | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Pilzneński Viking Malt | 2 kg (50%) | 80 %  | 4   |
| Grain | Pszenica niesłodowana  | 2 kg (50%) | 80 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 8.8 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Spice  | Kolendra indyjska | 10 g   | Boil    | 10 min |
| Flavor | Liście kaffiru    | 15 g   | Boil    | 10 min |

## Notes

- Litrowy starter 9% na mieszadle.  
*Jun 5, 2018, 6:03 PM*