

# MniszekBier

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (34.5%)	80 %	5
Grain	Pszeniczny	1 kg (34.5%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (20.7%)	85 %	3
Grain	Monachijski	0.3 kg (10.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	15 g	Boil	10 min
Spice	Kolendra	10 g	Boil	10 min
Herb	Kwiat mlecza	500 g	Boil	10 min