

trawa cytrynowa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **8**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **61 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **61C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **37.4 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (37.7%)	80 %	4
Grain	Pszeniczny	2 kg (18.9%)	85 %	4
Adjunct	Pszenica niesłodowana	4 kg (37.7%)	75 %	3
Grain	Płatki owsiane	0.6 kg (5.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	70 min	4 %
Boil	Lublin (Lubelski) i trawa cytrynowa	5 g	15 min	4 %
Boil	kolendra	10 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	10 ml	Fermentum Mobile