

## #7 Tiny Rick!

- Gravity **10.7 BLG**
- ABV ---
- IBU **17**
- SRM **14.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **42 C**, Time **30 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (25%)	79 %	22
Grain	Strzegom Pszeniczny Karmelowy	1 kg (25%)	70 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	90 min	10 %
Aroma (end of boil)	Fuggles	10 g	15 min	4.5 %
Aroma (end of boil)	Kent Goldings	5 g	15 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa BW11	Wheat	Dry	20 g	---

### Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	13 g	Boil	12 min
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