

Lambo / witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **19 min**
- Temp **79 C**, Time **11 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **19 min** at **72C**
- Keep mash **11 min** at **79C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.7%)	81 %	4
Grain	Płatki pszeniczne	2 kg (33.3%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
Melagne	Ale	Liquid	100 ml	II
FM20 Białe Walonki	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Spice	curacao	15 g	Boil	10 min
Spice	skórka z cytryny	10 g	Boil	10 min