

# Lucy

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **6.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Płatki pszeniczne	2 kg (40%)	85 %	3
Grain	Biscuit Malt	1 kg (20%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	50 g	3 day(s)	13.3 %
Whirlpool	Citra	25 g	20 min	13.3 %
Aroma (end of boil)	Citra	25 g	5 min	13.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z 2 cytryn	0 g	Secondary	3 day(s)
Spice	Rumianek	0 g	Boil	5 min
Spice	curry	3 g	Boil	5 min