

# Lulo Witbier

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **2.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Heidelberg	0.8 kg (31.4%)	80.5 %	2.5
Grain	CastleMalting - Diastatyczny	0.5 kg (19.6%)	80 %	3
Grain	Bestmalz - Acid Malt	0.1 kg (3.9%)	58.7 %	4.5
Grain	Płatki pszeniczne	1 kg (39.2%)	85 %	3
Grain	Płatki owsiane	0.15 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Cascade	5 g	20 min	7.1 %
Aroma (end of boil)	Cascade	10 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	150 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Skórka curacao	10 g	Boil	10 min
Spice	Kolendra	5 g	Boil	5 min
Flavor	Pulpa z lulo	1000 g	Secondary	7 day(s)