

Bielik 2.0

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (59.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (11.9%) | 85 % | 4 |
| Grain | Pszenica niesłodowana | 1 kg (23.8%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (4.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Saphir | 20 g | 15 min | 2.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Spice | Kolendra | 15 g | Boil | 10 min |
| Flavor | Curacao | 15 g | Boil | 10 min |