

## Blada żona # 3

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **3.8**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **44 C**, Time **40 min**
- Temp **65 C**, Time **100 min**
- Temp **76 C**, Time **20 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **40 min** at **44C**
- Keep mash **100 min** at **65C**
- Keep mash **20 min** at **76C**
- Sparge using **36.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny          | 5 kg (55.6%) | 100 % | 4   |
| Grain | Pilznieńsk Weyerman | 4 kg (44.4%) | 100 % | 7   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 30 g   | 30 min | 8.4 %      |
| Aroma (end of boil) | Chinook | 25 g   | 5 min  | 11.8 %     |

### Yeasts

| Name              | Type  | Form  | Amount | Laboratory |
|-------------------|-------|-------|--------|------------|
| Bavarian Wheat 11 | Wheat | Slant | 200 ml | Gozdawa    |