

## 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