

Lambo / witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **19 min**
- Temp **79 C**, Time **11 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **19 min** at **72C**
- Keep mash **11 min** at **79C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (66.7%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (33.3%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|---------|------------------|
| Melagne | Ale | Liquid | 100 ml | II |
| FM20 Białe Walonki | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Spice | kolendra | 15 g | Boil | 10 min |
| Spice | curacao | 15 g | Boil | 10 min |
| Spice | skórka z cytryny | 10 g | Boil | 10 min |