

# Lambo / witbier

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- 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