

## Startowe

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **73C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (75%)	80 %	5
Grain	Wiedeński	1 kg (25%)	79 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	50 min	7.1 %
Aroma (end of boil)	Tradition	30 g	5 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Ale	Liquid	1000 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min