

# Wicus

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.6 liter(s)**
- Total mash volume **4.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzeński	0.6 kg (50%)	80 %	4
Grain	Płatki owsiane	0.2 kg (16.7%)	10 %	3
Grain	Pszeniczny	0.4 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	6 g	60 min	5 %
Boil	Styrian Golding	3 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Blancha	Wheat	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	18 min
Spice	Wanilia ( jednak nie dawałem )	4 g	Boil	15 min
Spice	Imbir	3 g	Boil	12 min
Bardzo opcjonalnie, ale cos czuje ze się pogryzie z resztą :P				
Flavor	Pyłek pszczeli	8 g	Boil	15 min
Spice	Skórka z pomarańczy x2	0 g	Boil	15 min

## Notes

- Imbeer opcjonalnie :)  
*Feb 14, 2021, 1:30 PM*