

# MniszekBier

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **21**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (34.5%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (34.5%)   | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.6 kg (20.7%) | 85 %  | 3   |
| Grain | Monachijski          | 0.3 kg (10.3%) | 80 %  | 16  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 30 min | 10 %       |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 200 ml | Fermentum Mobile |

## Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Skórka pomarańczy | 15 g   | Boil    | 10 min |
| Spice | Kolendra          | 10 g   | Boil    | 10 min |
| Herb  | Kwiat mlecza      | 500 g  | Boil    | 10 min |