

# Blanche de Martin

- Gravity **10.2 BLG**
- ABV ---
- IBU **18**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilznieński       | 2 kg (45.5%)  | 81 %  | 4   |
| Grain | Płatki pszeniczne | 2 kg (45.5%)  | 60 %  | 3   |
| Grain | Płatki owsiane    | 0.4 kg (9.1%) | 60 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Saaz (USA) | 40 g   | 60 min | 3.75 %     |

## Yeasts

| Name               | Type  | Form  | Amount | Laboratory       |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 100 ml | Fermentum Mobile |

## Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | kolendra          | 12 g   | Boil    | 10 min |
| Spice | skórka pomarańczy | 25 g   | Boil    | 10 min |