

# Blanche de Martin

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- 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	Pilzński	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