

# Blancze-Srancze

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **4.8**
- 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 **6 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **18 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **17.7C**
- Add grains
- Keep mash **10 min** at **18C**
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (40.5%)	81 %	4
Grain	Pszeniczny	2.2 kg (55.7%)	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.15 kg (3.8%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	30 min	13 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Lemongrass	15 g	Boil	60 min

Flavor	Lemon peel	20 g	Boil	60 min
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