

# Lucy

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **6.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name              | Amount     | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Pilzneński        | 2 kg (40%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 2 kg (40%) | 85 %  | 3   |
| Grain | Biscuit Malt      | 1 kg (20%) | 79 %  | 45  |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Dry Hop             | Citra | 50 g   | 3 day(s) | 13.3 %     |
| Whirlpool           | Citra | 25 g   | 20 min   | 13.3 %     |
| Aroma (end of boil) | Citra | 25 g   | 5 min    | 13.3 %     |

## Yeasts

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

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Zest z 2 cytryn | 0 g    | Secondary | 3 day(s) |
| Spice  | Rumianek        | 0 g    | Boil      | 5 min    |
| Spice  | curry           | 3 g    | Boil      | 5 min    |