

# Wicia

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **150 min**
- Temp **3 C**, Time **78 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **0.6C**
- Add grains
- Keep mash **78 min** at **3C**
- Keep mash **20 min** at **55C**
- Keep mash **150 min** at **64C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (50%)	80.5 %	2
Grain	Płatki pszeniczne	2.7 kg (45%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	19 g	60 min	5.8 %
Boil	Magnum	7 g	60 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1200 ml	Fermentum Mobile