

# Wiciu 2025

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3**
- 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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **52 C**, Time **0 min**
- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (44.4%)	80.5 %	2
Grain	Pszenica niesłodowana	2 kg (44.4%)	75 %	3
Grain	Enzymatyczny	0.5 kg (11.1%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	4 g	Boil	7 min
Spice	curracao	7 g	Boil	7 min

Spice	kolendra	4 g	Boil	3 min
Spice	curraçao	7 g	Boil	3 min
Spice	kolendra	8 g	Boil	0 min
Spice	curraçao	14 g	Boil	0 min