

Witam w Walonii

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4
Grain	Płatki pszeniczne	1.2 kg (27.3%)	85 %	3
Grain	Płatki owsiane	0.6 kg (13.6%)	85 %	3
Grain	Biscuit Malt	0.1 kg (2.3%)	79 %	45
Grain	Strzegom Pszeniczny	0.5 kg (11.4%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	20 g	Boil	15 min
Spice	curacao	20 g	Boil	15 min
Spice	rumianek	15 g	Boil	15 min